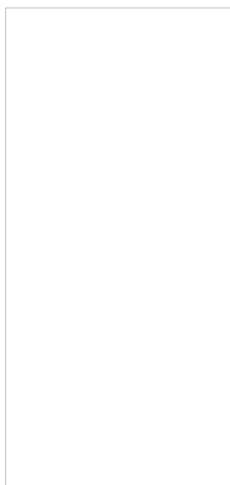


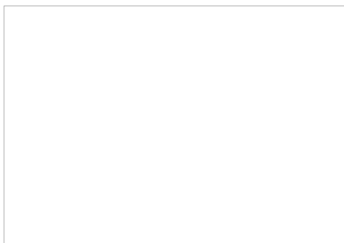
Porchetta



INGREDIENTS

2.5kg pork belly, boneless
600g of pork loin
Fresh Sage leaves
4 Sprigs fresh Rosemary
4 Cloves garlic
1 Bay leaf
Salt & freshly ground black pepper
[Extra Virgin Olive Oil DOP Terra D'Otranto, Oleari Congedi](#)

Wine pairing suggestions



[Montepulciano d'Abruzzo, Nicodemi](#)

Description

Porchetta is made all over Italy, but each village, region has its own recipe. This porchetta recipe comes from Abruzzo and the secret of the authentic porchetta is the meat. The bigger the pig, the better the porchetta. Big pigs have fat and fat gives flavour

Preparation

Porchetta is made all over Italy, but each village, region has its own recipe. This porchetta recipe comes from Abruzzo and the secret of the authentic porchetta is the meat. The bigger the pig, the better the porchetta. Big pigs have fat and fat gives flavour, however, it is not always possible to prepare a whole pig not least because of a kitchen oven size. In the recipe we use pork loin and belly so that everyone can cook and enjoy this Italian delicacy.

Chop the herbs, garlic, salt & pepper, and add enough olive oil to make the mixture into a paste.

Place the pork belly skin-side down and lay the loin across. Lightly score the belly flesh and massage the paste into the belly and loin. Place the loin back onto the belly and roll up tightly, tie up with kitchen twine. Chill for at least 4 hours, preferably overnight. You want the skin to dry out completely so that it crisps up when you roast it.

Preheat the oven to 160°C/gas mark 3

Place the porchetta on a wire rack set over an oven tray and cook in the oven for 3 1/2 to 4 hours. Check at intervals, when almost ready, increase the oven heat to about 220°C/gas mark 5 for 10 minutes to get a crackling skin.

Leave to rest for about 30 minutes before serving. Slice and serve warm or cold in a sandwich.

This recipe is only one version of the Porchetta, feel free to play and create yours.

If you don't have time, check the [porchetta](#) we stock.