

Porchetta



Ingredients

1 whole boneless, rind-on pork belly, about 5- 7 kg)

2 tblspns whole black peppercorns

3 tbspsns whole fennel seeds

1 tbspsns crushed red pepper

3 tbspsns finely chopped rosemary, sage, or thyme leaves

12 cloves garlic,

Much salt

2 tspns baking powder

Method

Place pork belly skin-side down on a large cutting board. Score the flesh using strokes about 1 inch apart. Repeat to create a diamond pattern in the flesh.

Toast peppercorns and fennel seeds over a medium heat for 2 mins until lightly browned and aromatic. Crush roughly in a mortar and pestle.

Season pork liberally with salt then sprinkle with crushed pepper and fennel, red pepper, chopped herbs, and garlic. Rub the mixture deeply into the cracks and crevices in the meat.

Roll belly into a tight log and push to top of cutting board, seam-side down. Cut 12 to 18 lengths of kitchen twine, long enough to tie around the pork, and lay them in regular 1 inch intervals along the cutting board. Transfer the pork on top of the strings. Working from the outermost strings towards the center, tie up the roast tightly. Combine 2 tablespoons salt with 2 teaspoons baking powder. Rub mixture over entire surface of pork. Wrap tightly in plastic and refrigerate overnight and up to 3 days.

Preheat oven to 150°C. Place pork on a wire rack set in a large roasting pan. Roast until internal temperature of pork reaches 71°C, about 2 hours, basting with pan drippings every half hour. Cook until a skewer shows very little resistance other than the outer layer of skin, about 2 hours longer.

Increase temp to 260°C and continue roasting until completely crisp and blistered, about 20 to 30 mins. Tent with foil and allow to rest for 15 minutes.