

# Porchetta

*Our guide to cooking this Italian classic*

**In the Italian tradition, we prepare our porchetta from young, milk fed pork rolled into a boneless joint with or without your choice of stuffing. All our porchetta is from our own rare breed, free range pigs and so has a good, creamy fat content and juicy, tender meat that will be very forgiving as you cook it.**

## **You Will Need**

*Some good quality sea salt.  
A roasting tin with a rack  
A reliable meat thermometer*

## **Provenance**

*All our pork is from British native breeds, such as Gloucester Old Spot, Saddleback, Oxford Sandy Black and Berkshire and raised on our own farm.*

*When your porchetta arrives we would recommend that you take it from the packaging and keep it in the fridge, allowing air to circulate around the skin.*

There's really not a great deal of preparation to do other than bringing your joint out of the fridge a couple of hours before cooking to take the chill from it.

Opinions differ as to which is the best way to achieve the perfect crispy crackling, but one thing is for sure and that is that we've had the best results when the skin is dry. Use kitchen roll or a clean tea towel to pat the skin dry and then rub in some sea salt.

Now, you can either start low with the oven to 160°C and crisp the skin in the final 30 minutes or crisp the skin first in a hot oven at 200°C. Make your choice and pre-heat the oven.

Place your porchetta on a rack in a roasting tin.

## **Cooking**

If you're starting high, put your joint in the oven for 45 minutes to 1 hour to crisp the skin and then turn the oven down to 160°C. Roast until the temperature in the thickest part is at least 70°C.

If you're starting low, roast until the temperature in the thickest part of the joint is 65°C, then turn the oven up as high as it will go and roast for another 30 minutes or until the crackling is golden brown (keep an eye on it).

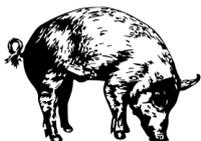
Remove from the oven and allow to rest, uncovered for at least 30 minutes.

## **Serving**

Take your beautifully cooked porchetta to the table and boast about its origin and quality and enjoy the best meal you've had for a long time.

## **Timing**

As a guide you could allow 3-4 hours to cook depending on your oven and other factors, but the best way to be certain is to use a meat *thermometer*.



TASTE TRADITION  
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