

Pork Belly Porchetta

Recipe By CLARK NEAL

SERVES: 8-10



INGREDIENTS:

- | | | | |
|------------------------------|---|----------------------------|--------------------|
| <input type="checkbox"/> 1 | 4-6 lb. pork belly | <input type="checkbox"/> 4 | tsp. fennel seeds |
| <input type="checkbox"/> 1/2 | cup hulled, roasted, salted pistachios, chopped | <input type="checkbox"/> 2 | tsp. dried oregano |
| <input type="checkbox"/> 1/2 | cup finely shredded parmesan cheese | <input type="checkbox"/> | Kosher salt |
| <input type="checkbox"/> 3 | tbsp. fresh garlic, finely diced | <input type="checkbox"/> | black pepper |
| | | <input type="checkbox"/> | butcher twine |

DIRECTIONS:

- ☐ 1. Preheat the oven to 325°F.
- ☐ 2. Place pork belly skin side down on a large cuttingboard. Score the belly with a sharp knife in a cross-hatch pattern, about 1 inch apart.
- ☐ 3. Season the pork belly with salt, pepper, fennel seeds, oregano, and fresh garlic, pushing the seasoning into the scored areas to ensure complete coverage. Evenly distribute the chopped pistachios and shredded parmesan cheese over the seasoned pork belly.
- ☐ 4. Tightly roll the pork belly into a roulade, or log shape, and place the seam side down on your work surface. Cut enough pieces of butcher twine to tie the roulade securely, spacing every 2 inches. Place the roulade in a roasting pan on a rack.
- ☐ 5. Cook the pork belly until the internal temperature reaches 175°F, basting the exterior every 30 mins. with the rendered juices from the roasting pan. Remove pork belly from the oven and increase oven temperature to 500°F.
- ☐ 6. Return the pork belly to the oven for 6 mins. or until the exterior is dark golden brown and crispy. Remove from the oven and allow to cool for 10 minutes before slicing into medallions to serve.

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