

Pancetta croccante

Ingredients:

- * 1.5 kg pancetta di maiale
- * 15 gr sale

Steps:

1. Preheat the oven to 180°C (356°F).
2. Cut the pancetta into 3 cm rhombus slices without cutting into the meat underneath.
3. Distribute the salt on each slice by massaging it with your hands.
4. Place the pancetta in a cooking.essential STEAM&FRY, insert the probe, and cook.
5. At the end of the process, allow the pancetta to rest for 10 minutes outside the oven, then cut it into portions.
6. Serve the pancetta as is or grill it for a few minutes to seal its inner sides.
7. Enjoy!