



# Porchetta

Porchetta is widely popular in the region of Marche, where the pork belly is flavored with lots of garlic, fresh wild fennel and of course, an abundance of salt and ground pepper.

## Recipes

- 1 whole boneless, rind-on pork belly, about 12 to 15 pounds (5.4 to 6.8kg)
- 2 tablespoons whole black peppercorns
- 3 tablespoons whole fennel seeds
- 1 tablespoon crushed red pepper
- 3 tablespoons finely chopped rosemary, sage, or thyme leaves
- 12 cloves garlic, grated on a microplane grate
- Kosher salt
- 2 teaspoons baking powder

## Steps:

1. Place pork belly skin-side down on a large cutting board. Using a sharp chef's knife, score flesh at an angle using strokes about 1-inch apart.
2. Toast peppercorns and fennel seeds in a small skillet over medium-high heat until lightly browned and aromatic, about 2 minutes.
3. Season pork liberally with salt then sprinkle with crushed pepper and fennel, red pepper, chopped herbs, and microplaned garlic. Use your hands to rub the mixture deeply into the cracks and crevices in the meat.
4. Place roasting pan in oven and roast until internal temperature of pork reaches 160°F (71°C), about 2 hours, basting with pan drippings every half hour
5. Tent with foil and allow to rest for 15 minutes. Slice with a serrated knife into 1-inch thick disks and serve.