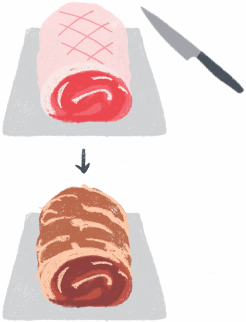
# ROSEMARY & SAGE PORCHETTA

## HOW TO GUARANTEE THE PERFECT CRACKLING

1. **Defrost in the fridge for 24hrs** as per instructions on the box
2. The skin has already been scored, but you could **go over the score marks again using a very sharp knife.**
3. **Dry the skin with a clean kitchen towel** and pat down the surface to remove any moisture.
4. **Sprinkle on a few pinches of flaked sea salt** and rub into the skin.
5. Cook for **2hrs 30mins,** as per the instructions.
6. Rest for **15 minutes.**



## RESTING

**Don't skip this bit!** Leaving the porchetta to rest will mean the meat is lovely and succulent. **You should leave it uncovered for 15 mins** but, if you need to rest it for longer, **remove the crackling from the top so it stays crispy and just cover the belly with foil.**

# HOW TO CARVE/SERVE

1. **Having rested your meat,** remove the butchers string using a sharp knife or scissors.
2. **Carve on a flat surface** using a sharp, preferably serrated carving knife.
3. Use **short strokes** to break through the crackling and **longer strokes** to carve the meat.
4. **We like thick slices – one per portion,** but you can do two slightly thinner ones if preferred.

# WINE PAIRING

Italian meals have been served with Italian wines for generations, so there's no need to break tradition. **Go for a Northern Italian White,** which compliments pork and fennel but will also cut through that golden crackling. **Try a Soave Classico** (amazing value and has thankfully shaken off its poor reputation), **a Orvieto or a good Pinot Grigio.**