# How to cook your Porchetta?

Firstly, it’s all about the crackling and secondly, it’s all about the crackling!

Place your joint on a trivet in your roasting tin, make sure that the skin is dry before adding a little vegetable oil.

Rub salt all over the joint making sure all the rind is salted. Place in a preheated oven at approximately 160C. After about 45 minutes, cover with foil and continue cooking for between 3 and 5 hours depending on the size of joint. Internal temperature of over 72C.

Remove from the oven and increase the heat very high, 250C is fine. Whilst the oven is heating, continuously baste with fat from the bottom of the pan. Return the porchetta to the hot oven uncovered. The crackling will start to bubble in a few minutes.

DO NOT WALK AWAY

Monitor the crackling and remove before the edges start to burn, rest the joint before serving.

Now relax and enjoy the rest of the day

Peter

CHARCUTERIE
Wenlock Edge Farm
BACON, SAUSAGES & HAM