



## Porchetta

### Ingredients:

- 2kg Pork Belly, boneless skin on

### Seasoning

- 4 tablespoons ground fennel
- 1 lemon zest
- 2 tablespoon chopped sage
- 1 tablespoon chopped garlic
- 2 tsp salt
- ½ tsp black pepper

### Sauce

- 200ml White Wine
- 600ml Chicken Stock
- 20g cold butter

### Method:

- Combine all seasoning ingredients in a bowl to combine
- Rub one side of the pork belly with the seasoning mix
- Roll up the pork belly and using butchers twine tie the pork at 5cm intervals
- Season pork once again with salt and pepper then place into a hot oven at 220° for 30 minutes then reduce heat to 140° and continue to cook for a further 90 minutes.
- Remove pork from oven and allow to rest for 20 minutes before making the sauce
- To make the sauce remove pork from roasting dish and stir wine in roasting dish scraping down all of the good brown bits, transfer wine to a saucepan and add chicken stock
- Continue to simmer sauce until a light sauce consistency is reached then stir in cold butter
- Slice porchetta and serve with roasting jus and your favorite roast vegetables