

Pork Porchetta

Ingredients:

3kg Pork loin - belly piece attached, skin on
1ltr Apple Cider
4 tbsp Fennel seeds, roasted and ground
2 tbsp Coriander seeds, roasted and ground
1 tbsp Cumin seeds, roasted and ground
2 tbsp Sea salt
1 tbsp Cracked black pepper
Olive oil
Butcher's twine

Method:

Trim excess fat from rib section of pork belly then score skin. Rub whole pork loin thoroughly with spices. Pour cider into deep-sided tray. Place pork flesh side down in tray and leave for two days to marinate in fridge.

Remove pork loin from marinade and dry off with paper towel. Place large cake rack on tray. Lay pork on rack (skin up) and return to fridge to dry out for one day.

Heat barbecue to 150° C to medium heat. Remove pork from fridge and place on workbench to bring to room temperature. Roll pork starting at loin side into tight roll. Secure roll with butchers twine then position on rotisserie skewer. Place pork belly in barbecue and cook for at least four hours. Check internal temperature using a digital thermometer. It's recommended to cook Porchetta till medium (72° C) or until desired.

Rest Porchetta in warm place covered with foil for 30 minutes before slicing. Serve with slaw and green beans.