

EST. 2015

**FEATHER & BONE**

MERCHANTS OF FOOD & DRINK

READY-TO-ROAST



# Porchetta

WEIGHT: 1.5kg



## **COOKING INSTRUCTIONS:**

Dry skin completely over night.  
Roast at 175°C for 1.5 hrs, then turn up  
the heat to 220°C for 20 mins  
(or until crispy).