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# PORCHETTA

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## Ingredients

Salt

## Prep Time

1 hour

## Cooking Time

1.5 hours  
plus resting time

## COOKING INSTRUCTIONS

- Rub porchetta skin with a generous amount of salt. Place on a wire rack and leave uncovered in the fridge for at least 1 hour. For best results leave uncovered in the fridge overnight.
- Preheat oven to 220°C (fan forced) or 230°C (gas).
- Brush off excess salt and place wire rack in an oven tray.
- The first 30 minutes are for the perfect crackling. After 30 minutes, reduce temperature to 180°C for 1 hour, for a 1.4 kg porchetta. If you have a thermometer, the internal temperature needs to be 63°C.
- Rest for 15 minutes.

*\*Please be aware that this is a guide only. All ovens work slightly differently and this should be taken into consideration.*

