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STUFFED POTATOES WITH SUCKLING PIG AND “CHIMICHURRI” OF DRIED TOMATOES



DIFFICULTY

2/5



PREP TIME

45'



COOK TIME

5HS



SERVES

4

INGREDIENTS

One suckling pig (4 kg)

For the brine

3 lts water

0.05 lts wine vinegar

30 grs salt

1 thyme branch

1 rosemary branch

20 grs oregano

1/2 garlic head

For the stuffed potatoes

1 kg potatoes

0.15 lts milk

1 gr nutmeg

For the “chimichurri”

1 handful of dried tomatoes

1 handful of parsley

10 grs green onion

10 ml olive oil

5 ml balsamic vinegar

pinch of sea salt

1 red pepper

1 tbsp smoked paprika

PREPARATION

- 1- For the brine: mix the water, salt, wine vinegar, garlic, thyme and rosemary.
- 2- Place the suckling pig with the skin down and, with a knife, make a pocket on each leg thigh.
- 3- Place one garlic clove inside each pocket.
- 4- Spread the suckling pig with the brine on both sides, ribs and skin.
- 5- Take the suckling pig over the grill with the ribs down. Let it cook, with the grill door closed, for about 2 hours on low heat. After 2 hours cooking, turn it and let it cook on the skin side for 3 hours.
- 8- For the “chimichurri”: hydrate tomatoes with water, fresh oregano and garlic in a saucepan, and take it to the grill for about 30 minutes.
- 9- Burn red peper over the fire. Then clean and peel it. Chop it and place it in a mortar, together with hydrated and chopped tomatoes, green onion, one handful of parsley, smoked paprika, sea salt, balsamic vinegar and olive oil.
- 10- For the potatoes: take the potatoes, add olive oil and sea salt.
- 11 - Wrap in foil and take them to the secondary grate for about one hour, turning them every once in a while.
- 12 - Once ready, scoop out the potato with a spoon. Take the potato pulp on a saucepan, add milk, beat, and finish with nutmeg.
- 13 -Once ready, take the pig out of the fire and crumble the meat with your hands.
- 13 - Stuff the skin potatoes with puree, pig meat, “chimichurri”, and finish with sea salt and olive oil. You may also add crunchy pig skin on top.