

Porchetta (Rotisserie)

Derek Lau

Makes: 1 large porchetta

Preparation time: 30 minutes (+overnight resting)

Cooking time: 2 hours

Difficulty: Hard

Ingredients

3kg Linley Valley Pork Belly (pork belly must be large enough to encase the loin)

1kg Linley Valley Pork Loin

3 tbsp fennel seeds

2 sprigs rosemary

3 sprigs thyme

6 sage leaves

1 bulb garlic

2 tsp black peppercorns

1 tsp salt

1 lemon, zest

2 tbsp white wine

EVOO

Method

1. Test wrap the pork belly around the loin. Trim the edges so it fits perfectly around and can encase the loin. Score the pork belly horizontally (lengthways) in the opposite direction to your trussing. Salt, and leave in the fridge overnight to dry.
2. The next day, toast the fennel. Mortar and pestle the fennel, thyme, rosemary, sage, garlic, peppercorns, salt. Use the white wine to help it form a paste, then add oil as required to assist.
3. Lay the pork belly skin side down. Deeply score the meat side in a cross pattern. Rub the paste on the inside of the pork (where you have just scored). Zest the lemon on top.
4. Lay the pork loin inside the belly. Wrap the belly around the loin so it completely encases the loin.
5. At this point you have two options. Option 1 (easier) is to tie the pork at regular intervals so that it forms a roll. Just use any old knot but make it tight. Option 2 (harder) is if you are more familiar with trussing. Tie a butchers knot at one end, working your way down to the other end. Then flip the porchetta over and tie the other side so it is a nice tight roll. There are lots of examples of this on YouTube – search for “how to tie a pork loin”.
6. After you’ve tied your porchetta. Roll the outside in salt and leave it to rest in the fridge until you’re ready to cook.
7. Preheat your smoker to 240 degrees. I am using a kettle barbeque. For this, I have two baskets of coals, and have set up my rotisserie down the middle of the coals (not over the direct heat). Prepare a full chimney and get this as hot as possible, until the top coals are white. Pour the coals into the baskets. Set up your rotisserie.
8. Remove the porchetta from the fridge, and place onto the skewer for the rotisserie. Put it into the barbeque, open all vents and let it start turning. It will take approximately 50 minutes at the initial temperature for the skin to blister up.
9. After this point, reduce the temperature to 180 degrees and let that bring it up to temperature. You are aiming for over 70 degrees internal temperature.
10. Once you’ve hit this temp, take it out and let it rest for 15-20 minutes. Slice and serve.