

PORCHETTA

A delicious Italian recipe that is sure to please the whole family, provided by Chef Colin Fassnidge.

NORMAL

30 MINUTES

1 HOUR 10 MINUTES

10 SERVES

Ingredients

- 2.5kg Scottsdale Pork pork belly, or other pork cut of your choosing
- 500g Scottsdale pork sausages, casing removed
- 1 bunch sage, chopped
- ½ bunch rosemary, chopped
- ½ bunch flat leaf parsley, chopped
- 1 x large brown onion
- ½ bunch chard (silverbeet)
- 2 x green apples (grated)
- 50g fennel seeds
- 50g fresh garlic (crushed)
- 250g breadcrumbs
- 80mL extra virgin olive oil
- 80g Ashgrove butter
- Sea salt
- Butcher's string

Instructions

1. Heat frypan with extra virgin olive oil & butter. Pre-heat oven to 260°C.
2. Once butter is melted, add onions, herbs, fennel seeds, garlic, ½ of the chard & grated apples
3. Cook all ingredients until the onions become soft to touch.
4. Remove pan from heat and add breadcrumbs; stir then allow to cool.
5. Once cool, blend in food processor. Season to taste.
6. Add herb and onion mix to sausage mince and mix well using your hands.
7. Lay pork belly skin side down. Spread the sausage and herb mix over the belly no higher than ½ cm.
8. Place the remaining chard to one end of the belly and roll belly as tight as possible.
9. Tie porchetta using the butcher's string, trying to keep the roll as tight as possible.
10. Once the pork is tied, lightly rub extra virgin olive oil over the pork and roast for 25 minutes on 260°C.
11. Drop temperature to 170°C, roast for a further 45 minutes, then rest.