



MICHAEL CUGINI'S SMOKY PORK SHOULDER

This recipe is Italian Street Food at its best!

It's best either simply served cold on crusty buttered bread, or hot with a warm salad of Lentils and fresh herbs.

The salt, fennel, garlic, lemon and fresh herbs all come together to compliment the sweet flavours of the delicious Linley Valley Pork.

I cook this in my Weber at home because of the smoky overtones I get from having cooked so many roasts in it!

I have instructed to score the skin and open up the shoulder so you can spread with the herb mixture but ask your local Butcher if he/ she can do this for you.

It's best to start the cooking off slow and finish with high heat to crisp up the skin before resting and removing the crackle, then thinly slicing the Porchetta prior to serving.

Ingredients:

1 x Linley Valley Pork shoulder (Boned)

Sea salt flakes

1 tbsp fennel seeds

1 bunch fresh oregano

1 bunch fresh flat-leaf parsley

2 rosemary sprigs (stalk discarded)

4 - 6 garlic cloves

EV Olive oil (I like to use Jingilli from the Great Southern Region of WA)

250 ml dry white wine

Method:

- Score pork skin at 1cm-2cm intervals.
- Bring a saucepan of water to the boil over high heat. Place pork skin-side up in a colander over sink and pour over boiling water, then pat dry with absorbent paper.
- Rub salt over skin, rub into cuts, transfer to a tray lined with baking paper and refrigerate, uncovered, until skin is dried (overnight).
- Dry-roast fennel seeds in a small frying pan and cool.
- Crush fennel seeds in a mortar and pestle, add herbs and garlic, crush to a coarse paste and set aside.
- Preheat oven to 130C.
- Place pork skin-side down on a board and make an incision from the centre horizontally outwards through the middle of the meat, stopping short of the end.
- Repeat with other half of pork then open out to make one long flat piece.
- Spread with herb mixture, fold in ends, roll to enclose tightly and turn pork skin-side up.
- Tie at intervals with kitchen string, rub with oil and roast on a rack in a roasting pan until pork is just cooked and juices run clear. (3-3½ hours).
- Increase oven to 250C. Drain a little of the fat*, add wine to pan to de-glaze and roast until skin crackles (20-30 minutes)
- *This can be used to roast your potatoes at a later date!
- Set aside Porchetta uncovered in a warm place to rest for 20-30 minutes.
- Remove crackling prior to carving meat, and slice thinly.
- Serve with crackling and pan juices.