



Miele

Porchetta with summer potato salad

By Miele

30 minutes, plus drying and resting time

Preparation Time

2 hours 25 minutes

Cooking Time

8 serves

Serves

INGREDIENTS

Garlic and herb paste

- 4 garlic cloves
- 2 tsp fennel seeds
- 1 tsp chilli flakes
- 1 lemon, zested and juiced
- 2 tsp thyme leaves
- 2 tsp rosemary leaves
- 2 tsp oregano leaves
- 2 tbsp olive oil
- ½ tsp black peppercorns
- 3 tsp salt flakes

Pork belly

- 2 kg piece boneless pork belly, skin on
- Butchers twine
- 3 tsp salt flakes
- 2 tbsp olive oil

Potato salad

- 800 g chat or baby potatoes, unpeeled and cut in half
- 80 g (½ cup) green olives, pitted and halved
- 50 g (¼ cup) capers, drained and rinsed
- ¼ cup roughly chopped parsley leaves
- 2 tbsp oregano leaves
- 1 small red onion, thinly sliced
- 1 lemon, zested and juiced
- 2 tbsp olive oil
- ½ tsp smoked paprika
- 2 tsp Dijon mustard
- Salt flakes and black pepper, to taste

METHOD

Garlic and herb paste

1. Blend or process all ingredients to form a smooth paste.

Pork belly

1. Place the pork skin side up on a board. Use a very sharp thick knife to score horizontal or diagonal lines 1 cm apart. Place the pork skin-side up on a tray and leave in the fridge, uncovered, for minimum of 12 hours to dry the skin.
2. Place the pork on a chopping board skin-side down with the longer edge facing you. Score the flesh in 2 cm diamonds and massage the garlic and herb paste into the grooves of the meat.
3. Roll the pork from the longer side into a cylinder shape. Cut 6 x 15 cm pieces of twine and tie the pork at 3 cm intervals.
4. Combine the salt and olive oil in a small bowl and rub all over the skin. Place the pork roll onto a grilling and roasting insert in a universal tray and place into the combi steam Pro oven on shelf level 2.
5. Select User Programmes and create the following:
Stage 1: Select Combi mode: Fan Plus at 165°C + 75% moisture + 2 hours.
Stage 2: Select Combi mode: Fan Plus at 225°C + 10% moisture + 10 minutes.
Alternatively, cook using the Automatic Programme: Select Meat / Pork / Pork with crackling.
6. Remove the pork from the oven and allow to rest for 20 minutes before serving with the potato salad.

Potato salad

1. Place the potatoes in a perforated steam container and select Automatic Programmes / Vegetables / Potatoes / Unpeeled potatoes / Small / halved. Alternately, steam the potatoes for 15 minutes at 100°C.
2. Once the potatoes have cooled, combine all ingredients in a bowl and season to taste.

Hints and tips

- Porchetta is a traditional Italian dish that features a whole pig, typically deboned and seasoned with herbs and spices, then roasted until the meat is tender and the skin becomes crispy. It is a culinary specialty that has a long history in Italian cuisine. The origins of porchetta can be traced back to ancient Roman times. It is often served in time of celebration.
- Leftover porchetta in a roll with roasted broccolini is delicious.
- The pork can also be cooked in the oven:
Select User Programmes and create the following:
Stage 1: Preheat on Fan Plus at 165°C
Stage 2: Select Moisture Plus with Fan Plus at 165°C + 10 minutes
Stage 3: Select Moisture Plus with Fan Plus at 165°C + 30 minutes
Stage 4: Select Moisture Plus with Fan Plus at 165°C + 60 minutes
Stage 5: Select Fan Plus at 250°C + 10 minutes.
Place the pork into the oven on shelf level 2 after the preheating time.