



Porchetta

An Italian culinary tradition gets a South African twist.

More than 2 hours **Serves: 8**

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

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2 kilograms boneless pork loin,
trimmed of skin and fat
.....
250 ml sea salt
.....

Rub

20 ml mustard seeds, cracked
.....
20 ml dill seeds
.....
10 ml PnP dried oregano
.....
15 ml PnP lemon pepper
.....
15 ml onion powder
.....
20 ml English mustard powder
.....
1 ml PnP ground cloves
.....
20 ml coriander seeds, roughly
crushed
.....
1 dash sea salt flakes
.....
1 dash milled pepper
.....
1 drizzle PnP olive oil
.....
1 packet PnP mixed vegetables, (such
as peppers, mushrooms, baby
marrows, patty pans, carrots and red
onion), for grilling
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Pepper sauce

1/2 PnP red onions, finely chopped
.....
45 ml Madagascan green
peppercorns, bruised
.....
60 ml old brown sherry
.....
10 ml worcestershire sauce
.....
1 dash coarse black pepper

Method

- Place pork in a container large enough to immerse it entirely in water.
- Scatter over salt and cover with water. Brine for 2 hours.
- Mix dry rub ingredients together.
- Remove pork from brine and pat dry.
- Rub pork with oil and roll in rub to coat.
- Cook pork over medium coals for about 2 hours.
- Have more coals prepared so you can add them as other coals cool.
- Cut vegetables into large chunks and toss with olive oil and seasoning.
- Cook alongside pork until tender. Remove and keep warm.
- Heat a glug of oil in a small pan and fry onion until soft.
- Add remaining sauce ingredients and simmer to reduce by half.
- Rest cooked pork for 15 minutes before carving into thick slices.
- Serve with pepper sauce, grilled vegetables and cheesy mielie beer bread.

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1 dash milled pepper
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60 ml PnP beef stock
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250 ml PnP thick cream
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