



Porchetta

I can not tell you how much I loved our 2006 Nebbiolo when I tried it...it is approachable now with some of my favorite qualities in a wine particularly when pairing with food, it is light in body, with structure and acidity but not too much, leather, smoke and stewed fruit all in balance...perfect for this classic pork dish. The richness of this dish is balanced by the lean body of the wine...in turn that lean quality will not overpower the more delicate flavor of the pork. This is a great marriage of food and wine.

This is pretty close to the real deal without using the whole pig...if you are daunted by this recipe, I would recommend Judy Rodgers recipe for mock Porchetta in her Zuni Café cookbook...feeling adventurous...special order the pork belly from your butcher and give it a try, there is not one difficult aspect of this recipe...it does require a bit of time though and it definitely feeds a crowd...save this recipe for the big summer family get together.

5 tablespoons whole fennel seed
3 tablespoons whole coriander seed
3/4 cup fresh garlic cloves, finely chopped
1/2 cup roasted garlic cloves, mashed into a paste
Zest of one lemon
Zest of one orange
1/4 cup fresh rosemary leaves, finely chopped
1/2 cup fresh sage leaves, finely chopped
1/3 cup salt
3 Tablespoons freshly ground black pepper
1 pork belly, skin on (11-14 lbs)
1 4 lb. center cut pork loin, cut in half down the center of the loin
15 12 inch pieces butchers twine
Extra virgin olive oil

Place fennel and coriander seeds in a small skillet and place over a medium high flame, toast the seeds until fragrant but not dark, allow the seeds a few minutes to cool and then grind to a medium texture in a spice grinder.

Combine the fennel and coriander seeds with the fresh and roasted garlic, rosemary, sage, orange and lemon zest, salt and pepper.

Lay the belly skin side up on your work surface and score the skin evenly in a crisscross pattern flip the belly skin side down and rub with the garlic, spice and herb mixture, making sure that the mixture is spread evenly. Place the loin halves end to end down the center of the belly (you may have to trim the ends so that they fit inside the belly). Roll the sides of the belly up and over the loin. Slip one piece of string under the belly into the center of the roll, tie firmly into a knot. Tie a string every two inches alternating sides with the center tie.

Season the skin of the belly with olive oil salt and pepper. Refrigerate for 2 days.

Place the Porchetta in a large roasting pan add 1 inch of chicken stock or water to the pan. Place the pan in a preheated 300 degree oven, turn the roast every 1/2 hour replacing the 1 inch of water as needed until the roast reaches an internal temperature of 160 degrees. Let the Porchetta rest for at least 30 minutes before serving. Slice and serve with the pan juices and extra virgin olive oil. Yields 15-24 servings.

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