

"PORCHETTA"- Pork Loin

by Master Chef Luca

Serves 8 - INGREDIENTS:

Pork loin 2kg – 1 chili pepper - rosemary – garlic -
rolled pancetta – sage – white wine – water – chicken stock – celery –
carrots - onion – 3 cherry tomatoes – 3 cup mushrooms - extra virgin
olive oil – salt

- Trim most of the fat from the meat
- Using a sharp knife, make a lengthwise cut down the center of meat and spread the meat flat.
- Put chopped chili pepper, rosemary, sage, thinly sliced pancetta over the loin
- Roll the loin and tie it with strings.

- Brown it in a pan and transfer it in an oven tray
- Add on the sides (not on the top of the meat) water, white wine, chopped celery, carrot and onion, chicken stock, cherry tomatoes and mushrooms
- Season with a little salt
- Roast in the oven at 160° for 1h30
- Let it rest for 20 minutes
- Next prepare the gravy: blend the juices, herbs and vegetables and put them in a pan over a low flame until you get a nice thickness.
- Add salt if needed
- Remove the strings and cut the loin into slices
- Serve with the gravy

