

PORCHETTA WITH SALSA VERDE

SERVES 6–8 Darren Atkins

Place rosemary and fennel seed in a small skillet over medium-low heat until fragrant and starting to brown, about 5 min. Transfer to cutting board and crush with the side of a large knife. Combine rosemary and fennel with remaining ingredients for the salt rub in a small bowl.

Lay pork belly skin side down and lightly sprinkle with half the salt rub. Sprinkle the herb rub over the salt rub, and place the tenderloin in the center of the belly. Tightly roll up the belly around the tenderloin and tie together with kitchen twine. Rub the skin generously with oil and remaining salt rub. Place porchetta in a covered container and refrigerate for at least 12 hrs. You may do this the day before.

Bring porchetta to room temperature approx 30 min before roasting. Place porchetta on a rack in a deep (about 2.5 inches) roasting pan. Roast on the center rack at 275° for 4 hrs. Use a meat thermometer to check that the internal temperature is 160°. Increase oven temperature to 450° and continue to roast for 35 min, keeping an eye on the skin. You want the crackling golden brown and crispy, not burned.

Remove from the oven, let rest for 15–20 min, slice, and serve with Salsa Verde.

DEEDEE'S NOTES:

- Porchetta should be prepped at least one day in advance and must begin roasting 5 hrs before serving.



INGREDIENTS

SALT RUB

2 tsp fresh rosemary, chopped
2 tsp fennel seed, crushed
1 tbsp kosher salt
2 tsp chili flakes
2 tsp freshly ground black pepper
Zest of 1 lemon

HERB RUB

2 tbsp roughly chopped
Italian parsley
2 tbsp fresh rosemary

PORCHETTA

12-in slab of skin-on pork belly,
*lightly scored**
2-lb pork tenderloin
Olive oil

SPECIAL EQUIPMENT

Kitchen twine
Deep roasting pan

** To score pork belly, cut diagonal lines in the skin about one inch apart, then repeat at a 90° angle to make a crisscross pattern. Cut through the skin but not into the meat.*