

PORCHETTA

1 PIECE OF PORK BELLY, TRIMMED OF SKIN, FAT ON, 18"X14"
2 PORK TENDERLOINS (AROUND 1 LB EACH)
4 LEMONS
4 CLOVES OF GARLIC
1/2 CUP OF ROSEMARY LEAVES
2 TBSPS OF FENNEL POLLEN
OLIVE OIL
BUTCHER'S TWINE
2 LBS OF FINGERLING POTATOES
FRESH PARSLEY

THE DAY BEFORE , PREPARE THE PORCHETTA:

GRATE THE RIND FROM 4 LEMONS.

PEEL AND MINCE 4 GARLIC CLOVES. FINELY CHOP ROSEMARY LEAVES.

COMBINE LEMON RIND, MINCED GARLIC, ROSEMARY, AND FENNEL POLLEN IN A BOWL. MIX WITH OLIVE OIL TO FORM A PASTE.

LAY THE PORK BELLY, FAT SIDE DOWN, SALT AND PEPPER. SMEAR ON THE PASTE, LEAVING A 2-INCH BORDER .

LAY THE PORK TENDERLOINS ON THE PORK BELLY. CUT A 2-FOOT LENGTH OF TWINE. WRAP THE PORK BELLY AROUND THE TENDERLOINS AND TIE TOGETHER IN THE CENTER. TIE EITHER ENDS, THEN CONTINUE TO TIE THE ROAST AT 1-INCH INTERVALS. SALT AND PEPPER THE OUTSIDE, WRAP AND REFRIGERATE OVERNIGHT.

ALLOW THE PORCHETTA TO RETURN TO ROOM TEMPERATURE.

PRE-HEAT OVEN TO 300°

PAT DRY WITH PAPER TOWELS AND SET ON A RACK IN A ROASTING PAN.

PLACE IN THE OVEN AND ROAST FOR ONE HOUR.

SLICE THE POTATOES LENGTHWISE, SALT AND PEPPER. SCATTER IN THE BOTTOM OF THE ROASTING PAN.

ROAST ANOTHER 30 MINUTES OR UNTIL THE INTERIOR TEMPERATURE REACHES 115°.

RAISE THE TEMPERATURE TO 450° AND ROAST ANOTHER 45 MINUTES OR UNTIL THE INTERIOR TEMPERATURE IS 135°.

(NOTE: KEEP AN EYE ON THE POTATOES. ONCE THEY'RE DONE YOU CAN TAKE THEM OUT AND CONTINUE COOKING THE PORCHETTA.)

PLACE ON A WARM SERVING PLATTER AND ALLOW TO REST FOR 15 MINUTES BEFORE SERVING.

REMOVE POTATOES WITH A SLOTTED SPOON AND DRAIN ON A BROWN PAPER BAG TO SOP UP SOME OF THE FAT.

SCATTER THE POTATOES AROUND THE PORCHETTA, GARNISH WITH CHOPPED PARSLEY AND SERVE.

SERVES 8-10

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS
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ALTHOUGH A BIT PRICEY AT \$38/BOTTLE, I CAN'T THINK OF A BETTER OPTION THAN **LUIGI TECCE'S SATYRICON AGLIANICO**, FROM THE TAURASI AREA OF CAMPANIA. THIS IS ACTUALLY FULLER THAN WHAT I MIGHT TYPICALLY AIM FOR WITH PORCHETTA, BODY-WISE, BUT IT HAS JUST TOO MUCH GOING FOR IT TO PASS IT UP, INCLUDING THE SMOKEY CHARACTER FROM THE VOLCANIC SOILS, AND THE INTENSITY OF RED AND BLACK FRUIT FROM THE AGLIANICO GRAPE VARIETY. AGLIANICO CAN SOMETIMES BE HEAVY-HANDED AND OVERDONE, BUT IN THE HANDS OF A GREAT WINEMAKER LIKE TECCE, IT IS A PERFECTLY BALANCED, FOOD-FRIENDLY WINE. IT'S RUSTIC AND ELEGANT ALL AT ONCE, LIKE THE DISH IT IS MEANT TO PAIR WITH.