



Arrosto di Maiale Porchettato

Roasted Pork rolled in Pork Loin

Ingredients (8 people):

- 1 Wedge garlic
- ½ Lemon zest
- 3 Rosemary sprigs
- Salt
- 3 Sage leaves
- 3 Tbsp. white vinegar
- Black pepper grains
- 1 Pork loin
- Extra-virgin olive oil

Preparation:

1. Place the pork loin in a large cooking vessel and wet with a mix of 4 tbsp. of olive oil and 3 tbsp. of white vinegar. Rub it in until the mixture seeps through and let it rest.
2. In the meantime, grind the rosemary, the sage leaves, the lemon zest, some pepper grains a wedge of garlic and some salt in a mortar.
3. Rub the pork loin with the mixture, and wrap up with cooking twine.
4. Place the pork loin in a baking tray. Make little holes with a fork in the pork rind. Bake at 180 C /356 F for 90 minutes at least.
5. Wait until cool, then slice and serve.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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