Pork roll "Porchetta"

you can either wrap your own porchetta with herbs and spices or ask your butcher to prepare one for you – the one used in this recipe was pre-prepared by a butcher

8 SERVES | COOK 90-120 MINUTES

ELECTRIC

PORK (PORCHETTA) ON THE ROTISSERIE

INGREDIENTS

1.5kg Pork roll "Porchetta" with skin scored

Unsalted Butter

6-8 Potatoes (cut into 3cm cubes)

Foil containers (for roasting potatoes)

Salt & Pepper

Oregano

Dry spice mix of your choice (optional) or paprika

1 Lemon (optional for potatoes)

METHOD

1. Preheat the barbecue for rotisserie cooking to 580°F/300°C. This should take around 5-10 minutes depending on outdoor temperature.

2. Brush butter on the porchetta skin, then add salt to taste. Set aside while preparing the rotisserie rod.

3. Thread the porchetta onto the rotisserie spit, secure with forks, start the motor, and place it in the grill (left side first). Close the lid to cook.

4. Cube potatoes and place in foil containers. Add oil, salt, pepper, oregano, spices (optional), and lemon. Mix and place next to (or on one side of) the porchetta. Close the hood to cook. Add more oil if needed to prevent sticking.

5. Check the porchetta and potatoes after 30 minutes, then every 30 minutes until the skin is golden and potatoes are cooked. Depending on size, remove potatoes before 90 minutes. Use a heat probe to monitor the porchetta's core temperature, aiming for 60-70°C (120-130°F). Avoid the spit and forks when checking the temperature; aim for the centre.

6. Remove the porchetta from the BBQ and rest it, covered with foil, for 7-10 minutes. Once the potatoes are cooked, place them around the plated porchetta. Slice the pork with crackling and serve. Carve the pork with crackling attached into slices using a sharp knife and serve.

CROSSRAY INFRARED BBQ