

## Porchetta

This product is a boneless pork shoulder roast of Italian origin made into a lunchmeat roll.



U.S.	Ingredient	Metric	Percent
2½ lb.	Pork Shoulder (trimmed weight)	1150.0 g	
1 lb.	Pork Belly Rind	450.0 g	40.00
¼ cup	Kosher Salt	40.0 g	3.50
¾ oz.	ActivaRM <sup>®</sup> ("Meat Glue")-Opt.	20.0 g	1.75
1 Tbs.	Black Pepper, Coarse Ground	15.0 g	1.30
4 cloves	Garlic, fresh-Minced	10.0 g	0.90
1 tsp.	Sage Leaves, fresh-Minced	3.5 g	0.30
1 tsp.	Marjoram Leaves, fresh-Minced	2.5 g	0.25
1 tsp.	Rosemary Leaves, fresh-Minced	2.5 g	0.25
3¾ lb.	← Totals →	1.7 Kg	



*This formulation is based on metric measures; U.S. measures are approximate!*

### Directions

1. If you have access a shoulder with the skin still attached, great, leave it on! (if not, you can substitute an appropriate size piece of salt cured pork belly skin to wrap the roll).
2. Place pork shoulder skin-side down and de-bone the shoulder blade.
3. Divide the shoulder in half, longitudinally. (save the "coppa" half of other uses)
4. "Open up" (See Below) the de-boned half, lay it out flat and rub the meat with salt, herbs, and garlic.
5. Sprinkle the cut surface with ActivaRM<sup>®</sup> ("meat glue")
6. Roll meat into a tight log and, and if using pork belly skin, wrap it around the meat.
7. Tie up log tightly.
8. Rub the skin surface with a quality olive oil and dust roll with a generous amount of cracked black pepper and coarse kosher salt.
9. Wrap the roll tightly in plastic cling wrap and refrigerate at 18-24 hours.
10. Preheat oven to 400°F and place the oven rack in the middle position.
11. Place pork in a v-rack set in a roasting pan into the oven and roast for 15 minutes.
12. Lower the heat to 275°F, tightly wrap the entire roasting pan and meat with foil and cook until the meat reaches 155°F internally.
13. Remove the meat from the and let it cool; then refrigerate several hours before slicing to make panini.

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