

Porchetta (Roasted Pork Belly)



Serving: 8



Preparing Time: 25 min



Total Duration: 180 min

Ingredients

- ♦ Pork belly
- ♦ Garlic
- ♦ Herbs (rosemary
- ♦ sage)
- ♦ Olive oil
- ♦ Salt and pepper

Directions

- ♦ Spread herbs and garlic on pork.
- ♦ Roll tightly and tie with string.
- ♦ Roast at 350°F until skin crisps.
- ♦ Rest before slicing.

Notes

Pork belly rolled with herbs and garlic, roasted until crispy and juicy.

