

PORK PORCHETTA WITH SAUSAGE STUFFING

F HARD

Last Modified: 04/10/2014

PREP: 2 Hrs

COOK: 7 Hrs

OVEN: 250

PORK

MAKES 4 To 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4 ~ 5	Pounds	Pork Belly (Skin On)	Trimmed
		It's OK if the Skin has been removed	
SUBSTITUTE (IF NECESSARY)			
4 ~ 5	Pounds	Pork Loin Roast (Butterflied)	(See Picture)
4 1/4	Oz	Kosher Salt	
8 1/2	Cups	Water	
3	Tbsp	Safflower Oil	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

SAUCE			
2	Recipes: Sauce - Espagnole #3 - Mother Sauce #3 (Basic)		
	Make this the day before needed and use Pork Stock in place of the Beef Stock.		

SAUSAGE STUFFING			
1	Pound	Ground Pork (Lean)	
1	Pound	Pork Fat Back	
1 1/2	Tbsp	Garlic	Chopped
1/2	Tbsp	Chili Powder (Mild)	
2	Tbsp	Dry White Wine (Chablis)	
1/2	Tbsp	Fennel Powder	
1/2	Tbsp	Fresh Rosemary Leaves	Fine Chop
1/2	Tbsp	Fresh Thyme Leaves	Chopped

PREPARATION	
HINTS	You may substitute a Pork Loin that is Butterflied into a long strip (See Picture).
FACTOID	There are two cuts of "Pork Belly". The first is cut from the Front of the Pig: Thinner and less meat. The second is cut from the Back (rear) of the Pig: Thick with lots of meat. For this recipe, you want the one that was cut from the Back and it will most likely have to be special ordered from your Butcher.
NOTE	Fat Back IS actually a thick layer of fat, that is cut from each side of the backbone of a Pig. Order it at the same time you order the Pork Belly.
TOOLS	1) Large Plastic Box & Cover 2) Stand Mixer & Paddle Head 3) Large Stainless Steel Skillet 4) Small Saucepan & Lid 5) Metal Roasting Pan 6) Cast Iron Frying Pan 7) Meat Probe Thermometer

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PREP	DISH 1) If using a Pork Loin, butterfly it to an even thickness by slicing it twice almost through to form a single thin wide sheet (See last Picture). 2) Preheat the oven to 250 degrees with a rack in the lower third.
PREP	STUFFING 1) Chop the Garlic Cloves and set them aside. 2) Finely chop the Rosemary Leaves and set them aside. 3) Chop the Thyme Leaves and mix them into the Rosemary Leaves.
HINTS	Place the Pork Belly skin side up on a cutting board. Using a sharp knife, score through the skin ONLY into 1 inch diamond shapes (See Picture).
1	BRINE: Mix the Kosher Salt and Water until the Salt has completely dissolved. Place the scored Pork Belly in a covered container large enough to hold it. Pour in the Salt Mixture (the Meat MUST be completely submerged weigh it down with a heavy plate) and Marinate it refrigerated overnight. If the Meat is NOT completely covered, mix together batches of 2 1/8 oz of Salt with 4 1/4 cups Water until it <u>is</u> submerged.
2	SAUSAGE: Mix the Ground Pork and Fat Back together in a stand mixer with a paddle head. In a small saucepan over medium heat, saute the Garlic and Chili Flakes until fragrant. Add in the Wine to deglaze the pan while scraping the bottom & let it cool. Mix the Cooled Garlic Mixture, Fennel, Rosemary and Thyme into the Ground Pork Mixture thoroughly by hand.
3	Remove the Pork Belly from the brine and place it on a work surface, skin side down. Sprinkle with Salt and Pepper. Evenly spread the Sausage Mixture on the top. Starting at one long side, roll the Pork Belly tightly to form a long log. Tie the roll with kitchen twine, spacing the loops 1 inch apart. Seal the roll in heavy duty aluminum foil, Place it in a roasting pan and insert a probe thermometer into the center. Roast until the internal temperature reaches 140 degrees. About 6 hours (depending upon the diameter & length of the Pork Roll).
4	Let the Roll set for 10 minutes to let the juices redistribute. Remove the foil and slice the roll in half and in half again to make the desired # of servings. Remove the kitchen twine. The MINIMUM individual serving size should be roughly 2 1/2 to 3 inches thick.
5	In a heavy cast iron pan over the highest heat you have, add the Safflower Oil and heat it until very hot (Safflower Oil will not burn until it's well over 500 degrees). Add in the Pork Rolls not touching and sear them on both sides. Set the oven to high Broil with the rack set so the top of the Pork Rolls in the pan will be about 3 inches from the Broiler. If the searing & broiling process did NOT develop a nice crispy crust on the side of the Pork Roll, turn the Meat over and continue to broil. (CAREFUL to NOT let it burn).
6	Meanwhile, In a small sauce pan over medium heat, reheat the Espagnole Sauce you made fresh yesterday.
SERVE	On each individual plate, place a large dollop of Mashed Potatoes just off-center. Press the Pork Roll into the middle of the Potatoes so they form an even ring around the Meat Disk and drizzle the top generously with the Espagnole Sauce. Add a serving of Vegetables beside the Potatoes and serve while hot.

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