

CRISPY PANCETTA OR CRISPY PORK BELLY



Ingredients (serves 4 people):

1 kg pancetta or pork belly with at least 2 fingers of meat

Salt to taste

Black pepper to taste to taste

2 garlic cloves

Olive oil to taste

Preparation:

1. Make longitudinal cuts on the skin part of the pancetta.
2. Then make cross sections on the pancetta skin.
3. Prepare a seasoning such as salt, garlic and black pepper and pass on pancetta meat and skin grooves.
4. The skin of the pancetta must be very dry to be crispy.

5. Refrigerate overnight or leave at least 8 hours.
6. Preheat oven to maximum temperature for 15 minutes.
7. Grease a baking dish with olive oil and place the pancetta skin upwards.
8. Bake for about 45 minutes or until meat is tender and skin is crispy.
9. Serves with braised sweet potato in garlic butter and chives prepared according to recipe found in side dishes.