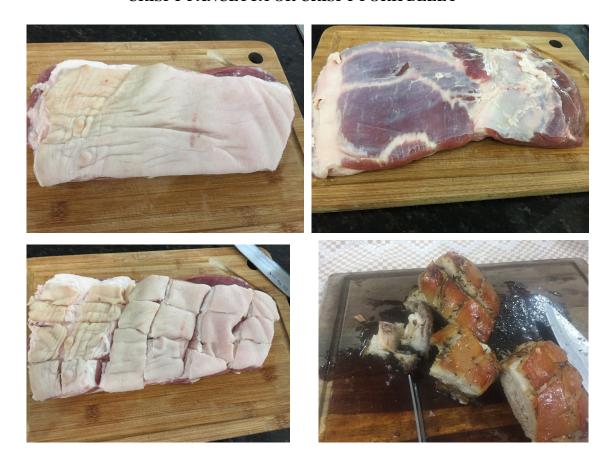
CRISPY PANCETTA OR CRISPY PORK BELLY



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.