

PANCETTA OR PORK BELLY STUFFED WITH PORK TENDERLOIN



Ingredients (serves 6 people):

- 1 kg pork tenderloin
- 1 ½ kg Pancetta or Pork Belly
- 3 sprigs rosemary leave only
- 8 branches thyme leave only
- 4 cloves garlic, peeled
- 1 lemon zest
- 1 ½ tsp coarse salt
- Salt to taste
- 10 sage leaves
- ½ tbsp dried pepperoni (optional)
- 1 tbsp dried fennel seeds (optional)
- 1 tbsp dried oregano (optional)
- 2 dry bay leaves (optional)
- 2 tsp of olive oil

Olive oil to taste

Black pepper to taste

Preparation:

1. Make lengthwise cuts on the meat part of the pancetta.
2. Then make cuts across the pancetta meat.
3. Chop the rosemary and thyme leaves and garlic.
4. Add the lemon zest, coarse salt and optional seasonings and use a mortar until a thick paste is obtained.
5. Season with pepper.
6. Rub the thick paste on the side of the pancetta and cover the meat part with the seasoning paste and spread the sage leaves over it.
- 7 Season the pork tenderloin with salt and pepper.
8. Place pork tenderloin on top of the herb-covered pancetta.
9. Join the ends of the pancetta to wrap around the tenderloin.
10. Tie the pancetta at 5 cm intervals with a string and place on a wire rack over a baking sheet.
11. Dry all pancetta skin with paper towels.
12. Let stand at room temperature for two hours.
13. Preheat the oven to 220° C.
14. Just before baking, rub the skin of the pancetta with olive oil.
15. Season the skin with salt and pepper.
16. Bake in the grill over the roasting pan.
17. Bake for 45 minutes and turn the meat over the roasting pan so that the skin begins to bubble and crackle.
18. Lower the oven to 150° C and bake for another 1 hour and 30 minutes.



19. If the pancetta is large calculate 40 minutes in the oven per pound of meat or until the meat is tender.
20. Allow 15 minutes for the groove to return to the inside of the meat.
21. Cut into 1 cm slices with crispy skin.
22. Serve with mashed potatoes prepared according to recipe found in side dishes.