

Porchetta (Italian Pork Roast)

Traditional Italian Porchetta recipe with crispy skin and herb-seasoned pork. Perfect for special dinners with step-by-step instructions.

50 min

PREP

3h

COOK

3h 50min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 6 lb pork belly
- 2 tbsp olive oil
- 3 clove garlic
- 2 sprig rosemary
- 3 sprig oregano
- 1 tbsp fennel
- 2 tbsp white wine
- 2 cup water
- 1 lemon
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika

Instructions

1 Prepare the meat

Place the 6 lb pork belly on a cutting board, skin side down. Using a meat mallet or rolling pin, gently pound the meat to an even thickness of about 1 inch (2.5 cm).

2 Score the meat side of the pork belly in a crosshatch pattern, making cuts about 1/3 inch (0.8 cm) deep and 1 inch (2.5 cm) apart.

3 Make the seasoning paste

Heat a dry skillet over medium heat and toast the 2 tablespoons fennel seeds for 1-2 minutes until fragrant

and lightly browned. Transfer to a spice grinder or mortar and pestle and grind to a coarse powder.

- 4 Strip leaves from the 2 sprigs fresh thyme and 3 sprigs fresh rosemary and finely chop. In a bowl, combine the ground fennel seeds, chopped herbs, minced 3 cloves garlic, 1 tablespoon olive oil, 1 teaspoon each of salt and black pepper, and 1 teaspoon white pepper.
- 5 Rub the seasoning paste all over the scored meat side of the pork belly, working it into the cuts. Place the pork loin on top of the seasoned belly.
- 6 Roll the pork belly tightly around the loin to form a cylinder. Tie securely with kitchen twine at 2-inch (5 cm) intervals along the length, then tie once around the length to prevent unrolling.
- 7 Place the tied porchetta on a wire rack set over a baking sheet and refrigerate uncovered for at least 4 hours or overnight to allow the skin to dry and flavors to develop.

8 **Roast the porchetta**

Remove porchetta from refrigerator 1 hour before cooking to bring to room temperature. Preheat oven to 500°F (260°C). Place a roasting pan with 2 cups water on the bottom oven rack.

- 9 Score the skin in a diamond pattern, cutting about 1/4 inch (0.6 cm) deep. Rub the remaining 1 tablespoon olive oil all over the skin, then season generously with coarse salt.
- 10 Place porchetta on the wire rack and roast at 500°F (260°C) for 30 minutes until the skin begins to crisp and brown.
- 11 Reduce oven temperature to 325°F (163°C) and continue roasting for 2.5 to 3 hours until an instant-read thermometer inserted into the thickest part reads 145°F (63°C).
- 12 Remove from oven and let rest for 30 minutes to allow juices to redistribute. Remove twine and slice into thick rounds to serve.

Tips

Score the pork belly skin in a crosshatch pattern about 1/3 inch deep to ensure even cooking and maximum crackling.

Toast whole fennel seeds and spices in a dry pan before grinding them to intensify their flavors and create a more aromatic seasoning blend.

Let the seasoned porchetta rest uncovered in the refrigerator overnight - this helps develop flavors and dries out the skin for better crackling.

Use a meat thermometer to ensure accuracy - the internal temperature should reach 145-150°F for perfectly juicy pork without overcooking.

Start with high heat (500°F) for the first 30 minutes to crisp the skin, then reduce to 325°F for gentle, even cooking throughout.

Place a pan of water on the bottom oven rack to create steam, which helps prevent the meat from drying out during the long cooking process.

Allow the porchetta to rest for at least 30 minutes after cooking - this redistributes the juices and makes slicing much easier.

Save the pan drippings to make a simple gravy or use them to drizzle over sliced porchetta for extra flavor and moisture.