



“...a great sharing dish”

## OVEN ROASTED SUCKLING PIG WITH PINZIMONIO

### Porchetto arrosto

- 1 pork shoulder
- 40g sea salt
- Extra virgin olive oil
- Rosemary sprigs

### Pinzimonio

- 1 carrot
- 2 baby fennel bulbs
- 2 tender celery sticks
- Juice of one lemon
- ¼ cup olive oil
- Sea salt and pepper

Serves 4-6

Place pork shoulder skin side up in a lightly oiled, large roasting dish. Drizzle olive oil liberally over skin and rub in well then cover generously with sea salt and thoroughly press into the skin. Leave for 15 minutes or until skin becomes moist.

Roast suckling pig on the lowest oven shelf at 150°C (mode 7) for about 2 hours or until skin starts to come away from the top of meat and becomes crisp. Remove from oven and brush away salt before crisping for approx 10-15mins at 220°C (mode 6). Transfer the suckling pig to a large chopping board. Cover loosely with foil and stand for 15 minutes before cutting into large pieces.

Serve suckling pig with sprigs of rosemary and pinzimonio.

For the pinzimonio  
(Tuscan raw vegetables)  
Cut all vegetables into batons.  
Dress with olive oil and lemon juice. Season to taste with sea salt and black pepper.