



Miele

Porchetta with summer potato salad

By Miele

30 minutes, plus drying and resting time

Preparation Time

2 hours 25 minutes

Cooking Time

8 serves

Serves

INGREDIENTS

Garlic and herb paste

4 garlic cloves
2 tsp fennel seeds
1 tsp chilli flakes
1 lemon, zested and juiced
2 tsp thyme leaves
2 tsp rosemary leaves
2 tsp oregano leaves
2 tbsp olive oil
½ tsp black peppercorns
3 tsp salt flakes

Pork belly

2 kg piece boneless pork
belly, skin on
Butchers twine
3 tsp salt flakes
2 tbsp olive oil

Potato salad

800 g chat or baby
potatoes,
unpeeled and cut in half
80 g (½ cup) green olives,
pitted and halved
50 g (¼ cup) capers,
drained and rinsed
¼ cup roughly chopped
parsley leaves
2 tbsp oregano leaves
1 small red onion, thinly
sliced
1 lemon, zested and juiced
2 tbsp olive oil
½ tsp smoked paprika
2 tsp Dijon mustard
Salt flakes and black
pepper, to taste

Miele accessories

Grilling and roasting insert
Universal tray
Steam containers

METHOD

Garlic and herb paste

1. Blend or process all ingredients to form a smooth paste.

Pork belly

1. Place the pork skin side up on a board. Use a very sharp thick knife to score horizontal or diagonal lines 1 cm apart. Place the pork skin-side up on a tray and leave in the fridge, uncovered, for minimum of 12 hours to dry the skin.
2. Place the pork on a chopping board skin-side down with the longer edge facing you. Score the flesh in 2 cm diamonds and massage the garlic and herb paste into the grooves of the meat.
3. Roll the pork from the longer side into a cylinder shape. Cut 6 x 15 cm pieces of twine and tie the pork at 3 cm intervals.
4. Combine the salt and olive oil in a small bowl and rub all over the skin. Place the pork roll onto a grilling and roasting insert in a universal tray and place into the combi steam Pro oven on shelf level 2.
5. Select User Programmes and create the following:

Stage 1: Select Combi mode: Fan Plus at 165°C + 75% moisture + 2 hours.

Stage 2: Select Combi mode: Fan Plus at 225°C + 10% moisture + 10 minutes.

Alternatively, cook using the Automatic Programme: Select Meat / Pork / Pork with crackling.

6. Remove the pork from the oven and allow to rest for 20 minutes before serving with the potato salad.

Potato salad

1. Place the potatoes in a perforated steam container and select Automatic Programmes / Vegetables / Potatoes /

Unpeeled potatoes / Small / halved. Alternately, steam the potatoes for 15 minutes at 100°C.

2. Once the potatoes have cooled, combine all ingredients in a bowl and season to taste.

Hints and tips

- Porchetta is a traditional Italian dish that features a whole pig, typically deboned and seasoned with herbs and spices, then roasted until the meat is tender and the skin becomes crispy. It is a culinary specialty that has a long history in Italian cuisine. The origins of porchetta can be traced back to ancient Roman times. It is often served in time of celebration.
- Leftover porchetta in a roll with roasted broccolini is delicious.
- The pork can also be cooked in the oven:

Select User Programmes and create the following:

Stage 1: Preheat on Fan Plus at 165°C

Stage 2: Select Moisture Plus with Fan Plus at 165°C + 10 minutes

Stage 3: Select Moisture Plus with Fan Plus at 165°C + 30 minutes

Stage 4: Select Moisture Plus with Fan Plus at 165°C + 60 minutes

Stage 5: Select Fan Plus at 250°C + 10 minutes.

Place the pork into the oven on shelf level 2 after the preheating time.