

Porchetta



INGREDIENTS

6 Fresh Sage leaves
4 Sprigs fresh Rosemary
4 Cloves garlic
1 Bay leaf
Salt & freshly ground black pepper
2 Tbs. Olive Oil
1.2 kg. Boneless loin of pork
4 Tbs. Olive Oil

Preparation

Chop the herbs, garlic, salt & pepper, either by hand or in a food processor. Add enough olive oil to make the mixture into a paste. Untie the pork loin and lay flat, boned (rough) side facing up. Spread generously with the herb mixture, then sprinkle generously with more freshly ground black pepper. Re-tie the roast with kitchen twine. You can do this the evening before you plan to serve the roast, or earlier in the day. Put the roast in a heavy pot just large enough to accommodate it, and add just enough water to barely cover it. Add about 1 Tbs. salt to the pot and bring to the boil, skimming off any scum that rises to the surface. When the water boils, lower the heat to medium, so it's not boiling, but bubbling fairly briskly. Cook until the water boils off??about one hour. Add enough olive oil to coat the bottom of the pan, and continue cooking over medium heat and, when the roast develops a nice crust all over, remove to a warm platter and allow it to rest for approximately fifteen minutes.