Porchetta with puffed tomatoes



Used bresc products



Bresc Gremolata 450g

Ingredients

10

- Pork belly incl. rind, weighing +/- 2,5 kg
- Bresc Gremolata
- Salt and pepper
- Lemon
- Butcher's/kitchen string
- Cherry tomatoes on stalk
- Oil

Preparation method

Slice the pork belly on both sides. Lay the belly bacon with the rind down, and the meat side up.

Preheat the oven to 150°c degrees. Grease the pork belly liberally with the Bresc Gremolata. Roll up the pork belly firmly, and tie it up with the kitchen twine. Place it on an oven tray and slide it into the oven. If using a core thermometer, keep 71°c degrees as the core temperature.

For the last 5 minutes, add the cherry tomatoes on stalks to the oven. These are good as soon as the skin pops.

Serve the porchetta with Bresc Gremolata whole, or divide it into portions of 10 equal pieces.
An extra spoonful of Bresc Gremolata is very tasty as an addition; include the puffed cherry tomatoes. Lemon zest as an additional garnish.

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