

Pork Roast Porchetta Style

Ingredients

1 - 2 1/2 to 3 pound boneless pork roast, with some fat on the top if possible
1 small bulb of fennel, with fronds - quartered with the stems off and the core removed
1/4 cup fresh rosemary, chopped
2 tablespoons fresh sage leaves, chopped
3 cloves of garlic
1 lemon, zested
Diamond Crystal salt
1 teaspoon fennel seeds
1 teaspoon red pepper flakes
Freshly ground black pepper
1/4 cup extra-virgin olive oil

Method

The night before wanting to serve it prepare the pork and marinade.

Place the pork roast on a tray with a lip or a container with a lid. With a sharp knife carefully score the top of the pork roast, through the layer of fat.

In the bowl of a food processor, place the fennel, the fronds, rosemary, sage, garlic, lemon zest, a few good pinches of salt, fennel seeds, red pepper flakes and freshly ground black pepper. Pulse until the contents are broken down into a paste and slowly add the olive oil.

Rub the paste all over the pork roast. Cover and put in the fridge at least 6 hours. An hour before you want to cook it, remove from the fridge and place it in a pan for baking. Preheat the oven to 425 degrees.

Place the pork into the oven. Roast for 20 minutes, then turn the temperature down to 375 and continue cooking until a thermometer reads 165. Depending on your oven this will take approximately 25-30 minutes per pound.

Transfer to cutting board and let rest for 15-20 minutes. Slice in thick slices and place on a platter. Drizzle the drippings over the top and serve.