

Porchetta Panini

*with Super Slow-Cooked, Seasoned Duroc Pork Roast,
Provolone Cheese and a Fried Egg*



INGREDIENTS

For the Porchetta:

10 lbs pork belly skin on with
loin attached
1 cup salt
¼ cup black pepper
¼ cup rosemary, chopped
¼ cup sage, chopped
2 tbsp garlic, chopped
1 tsp ground clove
1 tsp ground ginger
1 tsp ground cinnamon
1 tsp ground nutmeg

For the Fried Egg in Porchetta Fat:

1 fresh egg, free range
1 tbsp porchetta fat
salt and pepper

DIRECTIONS

For the Porchetta:

Combine all dry ingredients in a small bowl and toss together to make a rub. Massage belly with rub until well covered. Roll belly and tie with butchers twine. Let marinate in fridge for 24 hours. Remove from fridge and set out for 1 hour. Preheat oven to 175 and place roast in oven and cook for 5 hours or until internal temp reaches 145. Turn up oven to 425 and cook until internal temp is 155 and skin is crispy. Let rest for thirty minutes before slicing.

Slice and place on ciabatta bread then press in a Panini press or just eat it. Add provolone cheese and a egg for extra richness.

For the Fried Egg in Porchetta Fat:

In a nonstick sauté pan, heat porchetta fat on med heat. When fat is hot add egg and season with salt and pepper. With a spoon baste egg with fat. Leave yoke runny.

specialty of:
Executive Chef Michael Beard

715
715 Massachusetts Street
Lawrence, KS 66044
(785) 856-7150
www.715mass.com

