

Slow Roasted Porchetta *with Dressed Greens and Truffle Aoli on a Pretzel Bun*



INGREDIENTS

For the Porchetta:

MEAT

- 900 g pork loin
- 1350 g pork belly

SEASONING PASTE

- 10 g fennel seeds, toasted and ground
- 8 g dried orange peel, toasted and ground
- 2 g caraway, toasted and ground
- 5 g fresh rosemary, minced
- 7 g garlic, minced
- 17 g Dijon mustard, smooth
- 40 g olive oil, best quality
- 15 g kosher salt

For the Mustard Greens:

- 2 bunches mustard greens, washed and thinly sliced
- 1 small yellow onion, thinly sliced
- 60 g Dijon mustard
- 50 g olive oil
- 6 g salt

For the Truffle Aoli:

- 4 g black truffle salt
- 20 g porcini powder
- 3 eggs
- 3 g thyme
- 10 g salt
- 20 g garlic
- 30 g malt vinegar
- 365 g canola oil

specialty of:
Proprietor Alex Pope

DIRECTIONS

For the Porchetta:

Score the inner flesh of the loin and belly meat by about a 1/4" Combine all the ingredients in the seasoning paste and rub into the inside of the pork belly and loin. Roll the belly around the loin and truss. Let the roast rest for up to 48 hours in the refrigerator. Cook at 300 for 3 to 4 hours, or until the outer belly meat is tender. Let the porchetta rest for about 30 minutes and slice thinly.

For the Mustard Greens:

Cook the onion in the olive oil over medium-low heat until translucent but now brown. Add the mustard greens and cook with a lid for about 10 minutes. Add the Dijon and salt and remove from the heat.

For the Truffle Aoli:

Combine the eggs, salt and vinegar in a bowl and whisk. Slowly add the oil until it is fully emulsified. Add the truffle salt, porcini powder and thyme

The Local Pig
2618 Guinotte Avenue
Kansas City, MO
(816) 200-1639
www.thelocalpig.com

