

ROLLED PORCHETTA

WITH ROASTED DUCK FAT POTATOES

Serves 8

INGREDIENTS:

2.5KG	Boned, rolled and tied pork belly
½ bunch	Chopped rosemary
4 tblpn	Fennel seeds
4 tbspn	Sea salt flakes
4 tbspn	Ground pepper
3	Green apples. Peeled and chopped
3	Brown onions, peeled and chopped
1	Bulb garlic, peeled left whole
100ml	verjuice
30ml	Cider vinegar
500ml	Chicken Stock
1rcpe	Cherry & Hazelnut Stuffing (recipe follows)
1rcpe	Duck Fat Potatoes (recipe follows)

Preheat the oven to 230°C.

Taking your rolled and tied porchetta (from video instructions) place on a rack and pour boiling water over it. Drain water and leave overnight in the fridge to dry out. – Place onions, apples and garlic in the bottom of the pan and some olive oil to cover it. Put your pork on top add 500ml of water to pan. Oil and salt (using fine salt) the skin. Place in the hot oven for 20 minutes to allow skin to blister. Turn oven down to 160oC for 70 minutes. Allow to rest for 10 minutes on a rack before carving. Meanwhile, put pan on a medium heat on the stove top, deglaze pan with vinegar, then verjuice, then add chicken stock, mush the onions, apple and garlic with a fork and leave to reduce by half, keep warm until ready to serve.

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CHERRY & HAZELNUT STUFFING

WITH ROASTED DUCK FAT POTATOES

Serves 8

FOR THE CHERRY STUFFING:

1	onion
50g	Unsalted butter
1	sourdough loaf
½bnch	Thyme & rosemary , chopped
60g	Hazelnuts , toasted & crushed
100g	dried cherries, soaked in verjuice

Roughly chop the onion, rosemary & thyme. Sweat off in a small pan with a little olive oil until translucent. Set aside to cool. Melt butter in the same pan until nutty.

Remove the crust from the bread & tear up the remainder into a bowl. Add the onion, butter, hazelnuts and cherries. Mix to combine & season with salt & pepper. Place a rectangle ½ metre length of foil on the bench and then baking paper on top. Pile stuffing into a sausage style and roll length wise and twist ends like a bon bon. Bake at 200oC for 20 minutes before serving.

FOR THE DUCK FAT POTATOES:

1½kg	chat potatoes
200ml	duck fat, warmed
2	rosemary sprigs
3pinches	Murray River salt

Preheat oven to 200°C.

Place the potatoes in a roasting tray. Coat with the warm duck fat & bake until the potatoes are cooked, crispy & golden. Remove from the oven & strain off the excess fat.

Mix together the rosemary & the salt in a mortar & pestle & then use to season the hot potatoes.

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BUTTER LETTUCE, BEAN, RASPBERRY, CHARRED NECTARINES AND HAZELNUT SALAD

WITH A RASPBERRY VINEGAR AND HAZELNUT OIL DRESSING

Serves 8

INGREDIENTS:

1	Butter lettuce
80g	Roasted peeled hazelnuts crushed
1 punnet	Fresh raspberries
3	Yellow nectarines
500g	Green beans

Wash and spin your butter lettuce. Roll your lettuce into the dressing and transfer to a bowl. Make sure it's not swimming in the dressing.

Cut nectarines in half and take out stone. Cut each half into three and using a charring skillet pan mark the fruit but don't over cook. Top and tail and cut beans in half and blanch. Lightly coat bean in dressing and place on salad, then garnish rest of salad with nectarines and raspberries.

FOR THE DRESSING :

30ml	Hazelnut oil
20ml	Raspberry vinegar
1 tbspn	Seeded mustard
	Salt flakes and ground pepper

Make an emulsion with all ingredients in a large bowl and dress the lettuce and beans before transferring to a serving bowl.

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