

# KOHLER FOOD & WINE

## FOX HERITAGE FARMS PORCHETTA

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Start by gathering all of the ingredients. You will first dry cure the raw pork belly and brine the boneless pork loin before rolling the belly around the loin and tying with butcher's twine. Raw pork belly can vary in size and thickness, curing time will depend on the thickness. Boneless pork loin can also vary in size. The goal is to have the belly and loin be similar in length. When rolling the belly over the loin, the loin may stick out over the ends of the belly. If the belly is longer than the loin, you may need to cut the belly down to fit the size of the loin.

### Ingredients

- 1 whole dry-cured pork belly (see recipe)
- 1 brined boneless pork loin, 3-5 pounds (see recipe)
- 2 cups fresh basil leaves, left whole (no stems)
- ½ cup sambal (chili garlic sauce)
- 10 garlic cloves, cut into slivers
- 2 tablespoons fennel seeds, toasted (or fennel pollen)
- Butcher twine to tie the porchetta

### Pork Belly Dry Cure Mixture

- 2 cups salt
- ½ cups sugar
- 2 tablespoons chili flakes
- 1 tablespoon black pepper
- 2 teaspoons fennel seeds
- 1 tablespoon lemon zest

Combine all ingredients in a bowl and mix well. Sprinkle dry cure mixture over pork belly, wrap in plastic wrap, and place in the refrigerator. Let dry cure for at least 48 hours and up to 72 hours, depending on the thickness of the pork belly. A thicker piece of pork belly should sit longer than a thinner piece. Less than 1-inch thick is considered a thinner pork belly. Flip the pork belly over each day. After the pork belly is cured, rinse well and set to the side.

## **Boneless Pork Loin Brine**

1 gallon water (or ½ gallon water and ½ gallon ice)

Note: The water/ice mix will cool the brine down quickly and more efficiently.

½ cup salt

¼ cup sugar (white, brown, or honey)

½ cinnamon stick (optional)

1 dried bay leaf

½ onion, sliced thin

3-4 garlic cloves, crushed

Combine all ingredients in a pot and bring to a boil on the stove. Once the brine has reached a boil, cool completely before submerging the boneless pork loin. Brine pork for 12 to 24 hours in the refrigerator. Remove pork from brine, rinse, and dry completely before cooking.

## **Build Porchetta**

Lay pork belly fat side down on table. Spread basil leaves, garlic, sambal, and fennel seeds evenly over the inside of the pork belly. Place pork loin in the center of the pork belly. Wrap the belly around the loin keeping all ingredients in between the loin and belly. Tie or truss the pork belly and pork loin roll.

## **Cook Porchetta**

In a convection oven, set porchetta on a baking tray and cook at 400°F for 30-45 minutes, or until nicely caramelized and golden brown. Reduce the oven temperature to 250°F and cook to an internal temperature of 145°F. Let porchetta rest for at least 30 minutes before carving to serve. Slice very thin and serve with pan drippings and your favorite sides.