

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Porchetta

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

3 lbs. pork butt
1 tbsp. salt
1 ½ tbsp. finely chopped rosemary
1 tbsp. finely chopped sage
1 tsp. finely chopped lemon zest
1 tbsp. fennel seeds, roasted then crushed
2 tsp. black peppercorns, roasted then crushed
1 tsp. red pepper flakes

Directions

Lay roast down on cutting board and cut slices so roast resembles a book, by leaving each slice attached to the rest of the roast. Fold open the first slice and generously sprinkle the herb mix. Continue with each slice.

Rub the exterior with mix and additional salt. Tie roast together with kitchen twine. The roast can be chilled and refrigerated.

Preheat oven to 350°F. Heat a skillet, add a tbsp. or two of oil to the skillet. Move roast in the skillet onto the middle rack of oven. Cook 1 hour, then turn roast over. Cook for an additional hour. Turn roast over again and cook for another 15–20 minutes until the internal temperature of the roast reaches 185°F. Rest under a foil tent for 5 minutes and then slice. Serve with pan juices as sauce.



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