

Cherry and Pistachio Stuffed Porchetta



Ingredients

3kg pork belly, skin on, unscored	1 cup pistachios, shelled and chopped
1 tbsp vegetable or rice bran oil	1/2 cup of fresh cherries, destoned and chopped
3 tsp cumin seeds	1 tsp of fresh thyme leaves, finely chopped
2 star anise	150g breadcrumbs
1 tbsp black peppercorns	40g butter, melted
2 tsp salt	
1 tsp ground cinnamon	

Directions

Step 1 – Remove the pork from its packaging, dry the skin and place into a baking dish, skin side up. Leave uncovered in the fridge overnight, in order to dry out the skin and promote even crackling.

Step 2 – In a dry frying pan, toast the cumin seeds, star anise and peppercorns until fragrant, then blitz to a fine powder.

Step 3 – Remove the pork from the fridge, dry the skin again, then turn the pork over and cut 8 deep slashes into the flesh. Mix the toasted spices with 1 tsp of salt and the cinnamon, then rub over the flesh of the pork and into the cuts.

Step 4 – Mix together the pistachios, cherries, thyme, breadcrumbs and butter and spread evenly across the surface of the pork flesh.

Step 5 – With the longest edge of the pork facing you, roll the pork tightly into a log and tie off with kitchen string at regular intervals. Dry the surface of the pork once more then coat evenly with the vegetable or rice bran oil and the remaining 1 tsp of salt.



Step 6 - Preheat the BBQ to high heat (230° to 260°C). Ensure the grills are clean. Prepare your BBQ for indirect cooking with a trivet and convection tray. Place the pork onto the trivet and close the lid of the BBQ.

Step 7 – Allow the pork to cook without lifting the lid of the BBQ for around 20 minutes, in order to achieve consistent crackle. After 20 minutes, reduce the temperature of the BBQ to medium (180° to 220°C) and cook the pork for an additional 70 minutes, or until the internal temperature reaches at least 60°C. Remove the pork from the BBQ and allow to rest, uncovered, for 10-15 minutes, before slicing with a serrated knife into 1cm thick slices and serving.

BBQSPLUS

