

The ultimate pork roast and perfect crackling

Pork crackling done to perfection always leaves you wanting more!

Here is our secret in achieving the perfect crackling.....

The skin of the pork roast must be very dry otherwise you will not achieve perfect crackling.

1. To dry out the skin, remove all moisture from the skin with paper towel and then leave the roast uncovered in the fridge for at least 2 hours prior to cooking.
2. Preheat oven to as high as it will go.
3. Bring the roast to room temperature before cooking.
4. Rub skin of roast with salt (I use heaps of salt) & vegetable oil. The trick with the vegetable oil is to massage it into the skin so that it is not dripping off the roast. If the oil drips it will smoke out your oven.
5. The reason for the oil is that it raises the temperature of the skin making it blister under the heat & the salt removes any excess moisture.
6. Place the roast in the pre-heated oven in a tray for 15-20 minutes. You can watch it crackle!
7. Reduce heat to 170°C fan forced & cook for 50 minutes per kg.
8. Ensure to allow the roast to rest for at least 15 minutes before carving.

Serving suggestion of approx: 200g of meat per person.

Remember, you can always buy extra sheets of crackling to ensure no fights break out at the dinner table.

Enjoy!