

MADE
IN
OLD
STEAD

THE PORCHETTA BOX



SERVING INSTRUCTIONS

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Ingredients:

Whole Roast Porchetta
Duck Fat Roast Potatoes
Braised Red Cabbage
Sprouts
Bacon
Chestnuts
Heritage Carrots
Yorkshire Puddings
Apple Butter
Red Wine Jus

You Will Also Need:

Cooking Oil
Salt

Cooking Time:

30-35 Minutes

Equipment:

2 x baking tray
3 x saucepans

Allergens:

Whole Roast Porchetta: N/A
Duck Fat Roast Potatoes: N/A
Braised Red Cabbage: **Sulphites**
Sprouts: N/A
Bacon: **Sulphites**
Chestnuts: May Contain: **Nuts**
Heritage Carrots: **Milk**
Yorkshire Puddings: **Cereals**
Containing Gluten, Egg, Milk
Apple Butter: **Sulphites**
Red Wine Jus: **Sulphites**

COOKING INSTRUCTIONS

1. Remove the **Porchetta** from the fridge, salt and leave for an hour before cooking. Remove everything else from the fridge 30 minutes before you begin cooking.

2. Preheat your oven to 220°C (200°C Fan).

3. Place your **Yorkshire pudding tins** onto a baking tray and add a teaspoon of oil to each. Place into the centre of your oven to heat for 10 minutes.

4. Mix a pinch of salt through the **Yorkshire pudding batter**, carefully pour into the tins and return to the oven for 20 minutes to cook. Once the **Yorkshire puddings** are done, remove from the oven and set aside ready to be refreshed later.

5. Increase the temperature of the oven to 240°C (220°C Fan). Once the oven is at temperature, place the **Porchetta** onto a baking tray and place into the centre of the oven for around 20 minutes. After 10 minutes, flip the **Porchetta** until the crackling is puffed and golden brown.

6. Once the crackling is puffed and golden brown, lower the temperature of the oven to 200°C (180°C Fan), continue roasting for around 25 minutes, then check for an internal temperature of 63°C using the temperature probe provided.

7. Once this temperature has been reached, remove the **Porchetta** from the oven and leave to rest for 20 minutes. While the **Porchetta** is resting, place the **duck fat potatoes** and **heritage carrots** onto a baking tray for 20 minutes.

8. Heat the **braised red cabbage** on medium heat in a saucepan until hot.

9. Heat a small frying pan with a splash of oil over a medium-high heat and fry the **bacon** for 2 minutes, until crispy, add the **sprouts** and cook for a further 3 minutes before stirring the **chestnuts** through.

10. Heat the **red wine jus** through in a saucepan on medium heat until hot.

11. With 2 minutes remaining on the **potatoes** and **carrots**, add the **Yorkshire puddings** back into the oven to heat up.

12. To serve, slice the **Porchetta** using a thin, sharp knife and plate however you desire with the remaining items.

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

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