



# Pork Porchetta of the Grill

Prep 10 m | Cook 10 m | Ready in 1 h 15 m

## Ingredients

- 1.5 – 2 kg pork belly with skin
- 100 gram whole grain mustard
- Fresh herbs (thyme, rosemary, basil, parsley)
- Kosher sea salt
- Black pepper fresh out of the peppermill

## Directions

1. Trim the pork belly into a flat and rectangular sheet.
2. Spread out the mustard on the meat.
3. Chop all the herbs and sprinkle on top of the mustard.
4. Roll the meat up into a roulade and bind together with butcher's rope (nice and tight).
5. Preheat an outdoor grill for medium-high heat.
6. Grill the roulade on medium direct heat until nice golden brown.
7. Pack the roulade in aluminium foil.
8. Cook the roulade in the foil on the grill for 3.5 hours (indirect heat) and until the internal temperature has reached a minimum of 75 degrees C.
9. Take the roulade out of the foil and grill again on direct heat until crisp.
10. Remove the rope and slice the pork roulade in thin slices.

Serve with some grilled vegetables and/or salad.

