



Roast stuffed pork

20'
Hands on

210'
Cook Time

8-10
Portion(s)

2
Difficulty



Ingredients

For the filling

- 2 onions, dry
- 2-3 tablespoon(s) olive oil
- 2 clove(s) of garlic
- 1 Granny Smith apple
- 2 sprig(s) celery
- 200 g [sandwich bread](#)
- orange zest, of 1 orange
- 4-5 sprig(s) thyme
- 4-5 sprig(s) oregano, fresh
- 1 chicken bouillon cube
- pepper
- salt
- 100 g butter
- 200 g chestnuts, boiled
- 100 g cranberries

For the pancetta

- 2 1/2 kilos pork belly
- 3 tablespoon(s) olive oil
- salt
- pepper
- thyme
- 500 g water

To serve

- 1 kilo broccoli, frozen
- salt
- pepper
- 3-4 tablespoon(s) olive oil
- 1 tablespoon(s) granulated sugar
- 1/2 teaspoon(s) chili flakes

Method

For the filling

- Place a deep pan over high heat and let it get very hot.
- Coarsely chop the onions and add them to the pan along with the olive oil, minced garlic, thinly sliced green apple and finely chopped celery. Sauté.
- In a blender, add the [sandwich bread](#), orange zest, thyme, oregano, bouillon cube, pepper and salt. Beat to combine.
- Transfer mixture to the pan along with the rest of the ingredients for the filling. Mix and sauté for about 5 minutes, until the bread turns golden.
- Add the butter, let it melt and remove from heat. Finely chop the [chestnuts](#) and add them to the pan along with the cranberries.
- Mix and set aside to cool for 20 minutes.

For the pancetta

- Preheat oven to 180* C (350* F) Fan.
- Score the pancetta across the inner side with a sharp knife in a crisscross manner.
- Add 2 tablespoons olive oil, salt, pepper and the filling. Turn into a roll and tie with kitchen twine in 2-3 areas to keep the roll intact.
- On a sheet of parchment add 1 tablespoon olive oil, salt and pepper. Place the pancetta over it.
- Wrap pancetta in parchment, creating a wrapping like a piece of candy and then wrap well in 2 sheets of aluminum foil.
- Transfer roll to a baking pan and add 500 g of water.
- Roast for 2 ½ hours. Remove wrappings, turn up oven temperature to 200* C (392* F) Fan and roast for another 30 minutes.

To serve

- Preheat oven to 180* C (350* F) Fan.
- In a bowl, add the broccoli, salt, pepper, olive oil, sugar and chili flakes. Toss to coat.
- Transfer to a baking pan and roast for 30 minutes.
- When the pancetta is ready, remove from oven, remove kitchen twine, cut into slices and serve with the roasted broccoli.

Διατροφικός πίνακας

Nutrition information per portion

946 Calories (kcal)	71.0 Total Fat (g)	26.0 Saturated Fat (g)	26.0 Total Carbs (g)
47%	101%	130%	10%
11.0 Sugars (g)	49.0 Protein (g)	2.7 Fibre (g)	1.0 Sodium (g)
12%	98%	11%	17%