

# PANCETTA

Today at  
**TRUFFLES**



## INGREDIENTS

<b>Pork Belly</b>	2,267 grams (equals 5 pounds)
<b>Garlic Cloves</b>	4
<b>Cure Salt #1 (see note)</b>	7.5 Grams
<b>Kosher Salt</b>	50 Grams
<b>Brown Sugar</b>	15 Grams
<b>Black pepper</b>	40 Grams
<b>Juniper Berries</b>	10 Grams
<b>Bay Leaf</b>	3 Each
<b>Nutmeg</b>	1 Grams
<b>Sprigs of thyme</b>	5 Each

**NOTE** Cure #1 is a sodium nitrate salt commonly used in curing meats. It will help prevent spoilage and ensure an attractive pink color to the pancetta. You can purchase cure#1 online at [www.butcherpacker.com](http://www.butcherpacker.com)

## METHOD & TECHNIQUE

1. Lay out pork belly and pat dry
2. Grind all spices together except for  $\frac{1}{2}$  of the black pepper (the  $\frac{1}{2}$  reserved pepper is for applying after curing)
3. Combine the ground spices, salts and sugars together, mix well
4. Chop garlic coarsely
5. Rub the spice mixture over the belly very well. Place the covered belly into a large ziplock bag or food saver bag
6. Add remaining cure from the rubbing of the belly
7. Add the bay leaves, thyme and garlic to the bag spreading over the meat
8. Remove as much air as possible from the ziplock bag. If using a food saver, vacuum the bag fully to remove as much air as possible
9. Let the belly cure for 6 days in the refrigerator turning it over 2-3 times during this period
10. Remove from the bag and rinse under cold running water until the cure and seasonings are removed (some ground spices may still be stuck on this is ok)
11. Pat dry and then apply the reserved black pepper coarsely ground or cracked to the belly
12. You can then choose to wrap this in cheesecloth and hang the pancetta in a cool dry place for 2-3 days allowing it to dry out a bit. Or you can simply repackage it by wrapping it in plastic wrap and refrigerate or freeze it until needed.