

Porchetta Heating Instructions

The porchetta is already fully cooked, it only has to be warmed up and a crisp put on the fat cap, if desired. It can be served cold once thawed, you may want to remove the fat cap when choosing this serving option.

1. Thaw in the refrigerator without opening the bag at least 24 hours before.
2. Preheat the oven at 200°C (400°F).
3. Remove the porchetta from bag (with or without its cooking juice) and place it on a deep baking pan.
4. Make some incisions to the skin between the cooking strings. Do not cut the cooking strings.
5. Heat uncovered for 45-60 minutes.
6. Let it rest 5 minutes before cutting and serving.

* Cooking time may vary according to the oven.

An alternative method is:

1. Thaw in the refrigerator without opening the bag at least 24 hours before.
2. Preheat the oven at 200°C (400°F).
3. Remove porchetta from bag and slice into desired portions and place in baking dish. Cover with drippings, optional.
4. Heat uncovered for 30-45 minutes.
5. Let rest 5 minutes before serving.