

PERFECT PORK CRACKLING



By Food lovers recipes

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Score the skin with a sharp knife to help the fat escape during cooking, but don't cut all the way into the meat.

- Pat skin dry, or leave open in the fridge for a couple of hours. Then rub with salt and oil to help the fat render and the skin to puff and crisp.

- Weigh joint and roast the meat for 25 mins at 240C/fan 220C, then turn the oven down to 190C/fan 170C and roast for 25 mins per 450g/1lb.

SOURCE: ANNE JACKSON MAJ00R