

Pork Roast with Cracklin

Ever wondered how to get crispy Cracklin on your pork roast?

Oven: 240C (460F), then 180C (350F)

Ingredients:

Pork Roast (I use a pork leg roast, but any cut with a fat cap will work)

Boiled Water

Oil (I use Rice Bran but Olive works great too)

Salt

Method:

1. Note down the weight of your roast (I snap a photo of the label on my phone) and preheat oven. Optional: rinse the pork roast (I like to rinse my cuts of meat before cooking. I think it makes it taste better, but it's up to you)
2. Place the roast onto a wire rack in the sink. Score the fat cap with a sharp knife or Stanley knife into even lines, this helps you break the crackling after cooking. Be careful not to score into the meat or the juices will escape and make your cracklin chewy.
3. Pour a full jug of boiling water evenly over the fat cap (if my roast is over 2.5kg I use two jugs of boiling water). Pat dry with a paper towel.
4. Rub oil all over the fat cap and sides, massaging well. Sprinkle salt all over the fat cap.
5. Place the roast on a wire rack in a roasting pan (I just put it in a pan).
6. Bake/roast at 240C (460°F) for 40-50min (I always do 50min for any roast over 1.5kg), until the fat cap is golden and cracklin. Do **NOT** open the oven during this time.
7. Reduce the oven temp to 180C and cook for a further 30-35 min per kg (or 14-16 min per pound), depending on how well you like your roast cooked. I usually go with 32min per kg (14.5min per pound).

Notes:

- I highly recommend to turn on your range hood fan and open some doors and windows. This can get smoky and I've set off the smoke alarms several times while cooking this.
- Do **NOT** put anything other than oil and salt on your fat cap. Otherwise you will not get crispy cracklin