







Recipe Details

Recipe Name : **Gorgeous Dinner Of Porchetta Stuffed With Wild Mushrooms Celeriac Mash And Grav**
Recipe Category:
Author : **Jamie Oliver**
Created : **February 16, 2015**
Last Updated : **February 16, 2015**
Portions : **10**

Weight (Per Portion)

One portion of this dish weighs approximately 599.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Mushrooms, wild, raw	1 Cup US	
Oil, olive	4 Tablespoon	
Thyme, fresh	1 Bunch	
Garlic	1 Clove	
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Salt, sea	1 Pinch	
Pepper, black	1 Pinch	
Pork, loin joint, raw	3 Kilo	
Seeds, fennel	2 Tablespoon	
Celery	2 Unit	 Celery
Carrots, young	2 Medium	
Onions, raw	1 Medium	
Flour, 00, plain	1 Tablespoon	 Gluten
Celeriac	1 Kilo	 Celery
Potato, new	500 Gram	
Milk, whole	150 Millilitre	 Milk
Butter, unsalted	1 Teaspoon Heaped	 Milk
Lemon, peel	30 Millilitre	
Bread, white, sliced	100 Gram	 Gluten
Vinegar, cider	175 Millilitre	
Butter, unsalted	1 Teaspoon Heaped	 Milk
Homemade Vegetable Stock	565 Millilitre	

Recipe Alerts	
Allergen Warnings:	<div>    </div> <div> GlutenMilkCelery </div>

Recipe Method
<p>1. Preheat your oven to its highest setting. 2. Tear or roughly chop your mushrooms thick, thin and wonky, it doesn't matter, you want it chunky and rustic. Heat a large frying pan over a medium heat, add a lug of olive oil, the thyme leaves and mushrooms, and toss around a bit. Next, add the sliced garlic and knob of butter. 3. Fry everything off for about 10 minutes until the mushrooms are browning a little around the edges. Add the lemon zest with a good pinch of salt and pepper, then remove to a bowl and let it cool. Once cool, add the bread and toss together. 4. Now turn your attention to the pork. Lay the loin and belly on a board, fatty-side down, and use a knife to make a little pocket between the loin and the belly meat. 5. Stuff the cooled mushroom mixture into the pocket, then season well all over with salt and pepper. If you've got any garlicky, thyme and lemon juices left in the pan, pour these over the pork for some wonderful added flavour. Rub all the seasoning and juices into the pork. 6. Roll the belly around the loin and tie it tightly with 5 or 6 pieces of string to keep it all in place. If your butcher gave you the bones, scatter them around the bottom of an appropriately sized roasting tray you want the pork to sit quite snugly in the tray - and put the meat on top. 7. Place in the oven and immediately turn it down to 180</p>

