

Perfect Roast Pork Salt Crackling



what you need

- Ingredients
- John Penny pork joint
- lots of salt
- pepper
- ground chilli
- 2 tbsp vegetable oil

how to cook

- 1 There's nothing better than the feeling of biting into the crispy crackling of a perfectly cooked pork roast. The beauty of it is making your own perfect pork crackling is so easy.
- 2 The trick to crackling is moisture. Drawing out all of the moisture is what makes it crisp. This is a 2 step process.Â Score the skin all the way across about 1 cm apart with a really sharp knife and then add salt. Copious amounts of it.
- 3 Grab a bowl, add a heap of salt, crack a little bit of pepper, a pinch of ground chilli and a few tablespoons of oil. Mix it all together and rub onto the scored skin of your pork. Then add some more salt, all over it. Yes more salt!
- 4 To cook, pre-heat the oven to its hottest temperature and put the roast in, cook for about 5 minutes on that temperature and then turn down to your cooking temperature.Â It's best to keep it on fan-forced as this keeps drawing out the moisture in the skin and helps with the crackling.
- 5 About halfway through cooking, check your skin, stick it with a fork, it should be really quite hard. If it isn't, add even more salt. If you're worried about it being too salty, wipe the skin with a paper towel before serving. Most of the salt will just wipe off, leaving

beautiful crackling.