

Roasted pork



Provincia

Salamanca

Ingredients

- 1 piglet from four to four kilos and a half (clean).
- 100 gr of butter.
- Water.
- Salt.

Preparation method

Season it.

Put in an oven dish with the skin downwards, put a few stalks of laurel under the roasted pork (so as it is not in contact with the clay pot) or failing this, something doing the same function and add a finger of water.

Preheat the oven to 180 °C.

Put the roasted pork or suckling pig for one hour, after which remove the suckling pig to turn it over, (skin upwards). Before putting it again in the oven you have to poke the skin, so that it does not form air bubbles and butter with a brush.

Return it to the oven for about 45 minutes more or less, after which the suckling pig will have a beautiful golden, homogeneous color and the skin will be crisp.

Check the seasoning of the roast juice.