

Roasted pork of Arevalo



Provincia

Ávila

Ingredients

(for 4 people)

1 piglet of Arevalo of 3,800 g approximately.

Water and salt.

Preparation method

Put the piglet in a clay pot with the skin downwards and season with salt only. Introduce it into the previously heated oven to medium heat for approximately an hour and a half in a pot whose base will be previously arranged with a bit of water (a piece of wood is usually placed between the pot and the suckling pig so that the skin will not stick). Turn it over and finish the roast in a little high heat for forty minutes more.

Cut into pieces and serve on plates with a little of the cooking juice. In Arevalo the tradition is to roast the suckling pig in wood-fired oven.