

Roast sucking pig of Segovia



INGREDIENTS

- 1 suckling pig from four to four kilos and a half (clean).
- 100 gr of butter.
- Water and salt.

PREPARATION METHOD

With the help of a knife (santoku or simply a large knife), mark longitudinally the column of the piglet (from the inside). Season it. Put it in a clay pot with the skin to the bottom, put a few sticks of bay under the roast sucking pig (so as it is not in contact with the platter) and add a finger of water.

Preheat the oven to 180 ° C. Introduce the roast suckling pig or piglet for one hour. After this time, remove the suckling pig and turn it over (skin upwards), poke it so as it does not have air bubbles, and butter with a brush. Introduce it in the oven for about another 45 minutes more or less, after which the piglet will have a beautiful golden, homogeneous color, and the skin will be crispy. Season to your taste the juice of the roast. So that we can carve the piglet with the edge of a dish, it should be very crispy.