



MONKFISH IN PORCHETTA

boneless skinless monkfish fillet 1 kg

sliced bacon 200 g

thyme

marjoram

dry white wine

bread crumbs

garlic

extra virgin olive oil

salt

pepper

Thoroughly clean the monkfish fillet by removing the coating film covering the pulp.

Divide into slices and score the slices length-wise to open them like a butterfly

Mince the thyme and marjoram leaves together with a clove of garlic and 4 slices of bacon; stuff the fish fillets with the resulting mixture and wrap them with the remaining slices of bacon

Place the fish fillets on a baking tray lined with baking paper lightly greased with oil, sprinkle the fish with breadcrumbs, add a bit oil, and bake for 15 minutes at 180 degrees.

SCAMERITA PULLED PORK

MARINADE:

SCAMERITA PORK 2 KG

WATER 2 L

TABLE SALT 100 G

MARINATE FOR 12 HOURS

PREPARE A MIXTURE OF HERBS AND SPICES: GARLIC, ROSEMARY, THYME, CHILI PEPPER, TABLE SALT, BAY, BLACK PEPPER, SUGAR CANE.

AFTER 12 HOURS, WIPE THE MEAT DRY AND SPRINKLE WITH THE MIXTURE OF HERBS AND SPICES.

COVER THE MEAT WITH FOIL AND BAKE AT 130 DEGREES FOR 6 HOURS.

WHEN THE MEAT IS COOKED, SHRED WITH A FORK, AND SERVE WITH KETCHUP AND MUSTARD.