BASCO
GOURMET SPAIN TO YOUR DOOR

Roasted Boneless Suckling Pig



PREP TIME
10 MINS

COOK TIME
1H 30 MINS

TOTAL TIME
1H 40 MINS

SERVES 8 PEOPLE

EASY

Ingredients

2.5Kg boneless suckling pig
Olive oil
Sea salt
1 garlic bulb
1 carrot, roughly chopped
1 onion, peeled and roughly chopped
2 sticks of celery, roughly chopped
1 leek, roughly chopped
300ml water or chicken stock

Method

Pre-heat your oven to 200°C/400°F/Gas Mark 6 for 30 minutes.

Cut the garlic bulb in half around its diameter and lightly rub the skin of the boneless suckling pig.

Place the suckling pig in a large roasting tin with the garlic and chopped vegetables, drizzle some good quality extra virgin olive oil and season with sea salt.

Roast the joint for 20 minutes at 200°C to get the skin of the piglet going, turn the heat down to 180°C/350°F/Gas Mark 4 and roast for a further 50 minutes. Keep an eye on the garlic to make sure it does not burn. Increase the oven temperature to 200°C once again, remove the garlic, keeping it warm and roast for a final 25 to 30 minutes or until the skin is golden brown and crispy.

Remove the piglet from the oven and take it out of the roasting tin onto a serving platter with the garlic. Drain the excess oil from the roasting tin, keeping the roasted vegetables inside and pour about 300ml of water or chicken stock into the roasting tin and return to the stove to deglaze the bottom of the pan with the liquid and make the sauce. Use a whisk to scrape all the caramelisation from the pan. Bring to gravy to the boil and simmer for 3 to 4 minutes, pass through a fine sieve and serve with the roasted boneless suckling pig.