

ibérico de bellota ta recipes

Lomo de cerdo adado en sal ccon Jamon

(Iberico de Bellota Pork Loin baked in
sea salt with sliced Spanish cured Ham)

Serves 4-6

- 3 lbs Sea Salt
- 4 sprig Fresh Rosemary
- 6 sprig Fresh Thyme
- 4 sprig Fresh Parsley - flat leaf
- 1 ea 2 lb Iberico de Bellota Pork Loin
- 4 oz Jamon Serrano (Spanish cured
Ham) - thinly sliced
- Spanish extra virgin olive oil

Preheat the oven to 400 degrees

In a large bowl, mix the salt with 3
tablespoons of water until the salt is slightly
damp. (the salt needs to moist so it will
pack well.

Spread half of the salt down the center of
a baking sheet and top with 2 rosemary
sprigs, 2 parsley sprigs and 3 thyme sprigs.

Lay the pork loin on top of the herbs.

continued on opposite side



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Place the remaining herbs on top of the pork, then cover the pork completely with the remaining salt, making sure to pack it well around the pork.

Bake for 25 minutes

Let the pork rest for 5 minutes

Using a fork – crack open the side of the salt crust. The upper half of the crust, now a hard shell, should lift off easily. Transfer the pork to a cutting board and let rest for another 5 minutes.

Slice the loin into ½ inch thick slices and arrange on four plates.

Lay the jamon in between the pork slices.

Drizzle with some olive oil and serve warm.



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