



ADELAIDE HILLS SMOKED PANCETTA

PRODUCER:	<i>Adelaide Hills Fine Foods</i>
ORIGIN:	<i>South Australia</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Air dried muscle</i>

QUICK FACTS

Taste:	<i>Deep smoked flavour</i>
Texture:	<i>Soft, moist, pliable</i>
Great in:	<i>Sauces, stocks, pies</i>

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Curing pork belly to make pancetta is a traditional method of preservation. Award winning Adelaide Hills smallgoods maker, Anthony Skara takes quality Australian pork belly, trims it, and dry rubs it with a salt and spice blend to cure the pork.

Inspired by traditional Croatian cured pork products, the pancetta is cold smoked over pine chips for 48 hours. The resulting pancetta is lean and well-seasoned with an upfront hit from the smoke. This rustic and honest pancetta is perfect for slow cooking with beans, cutting into lardons with cooked cabbage or whenever you need to add a rich, porky and smoky element to a dish.

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