



WILD. NATURAL. SUSTAINABLE.

*Porchetta Di Testa by Robbie Felice  
of Viaggio Restaurant*

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**Ingredients**

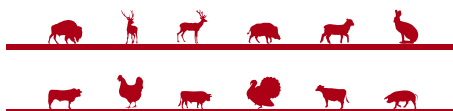
1 Fossil Farms Pig Head (call office to purchase, 973-917-3155)  
3 pounds Kosher Salt 1.5 pounds Dark Brown Sugar  
1 ea. head of celery 6 ea. carrots  
5 ea. white onion ½ cup crushed red pepper  
½ cup fennel seeds ½ cup mustard seeds  
8 ea. star anise 4 ea. cinnamon sticks  
1 cup whole black peppercorns 3 tbsp. #1 curing salt

**For the brine**

Combine all ingredients **EXCEPT** curing salt in pot and simmer for one hour. Strain and add ice to fill a 24 QT capacity container or stock pot. Once cool, add curing salt.

**For the head**

Using a very sharp boning knife, carefully debone the pigs head, starting from the back. Try to remove the face from the skull in one whole piece. Place deboned head in prepared brine for 5 days. Remove head from brine and roll into a tight cylinder, secured with butchers twine. Prepare a large water bath with an immersion circulator set at 180F. Use a Vacuum Seal or double wrap tightly in Foodservice grade plastic wrap. Cook sous vide @ 180F for 8 hours, then cool in ice bath. Remove plastic and ties. Best if sliced very thin on deli slicer and served with seasonal preserves and charred bread.



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