

Lechon

Whole Pig



Ingredients:

- Small suckling pig (8-10kgs)
- 10 cloves crushed garlic
- 1 tbsp coarse salt
- 1 tbsp cracked pepper
- 750ml salt reduced soy sauce
- 750 olive oil
- Bunch of lemongrass

HOT TIP

Apply a liberal amount of coarse salt to the skin and massage well. The salt is crucial to dry the skin and create a perfect crackling

PROCEDURE:

- Rub the surface of the pig with crushed garlic and massage well. Place the remaining pieces of garlic inside the cavity of the pig.
- Apply a liberal amount of coarse salt to the skin and massage well. The salt is crucial to dry the skin and create a perfect crackling. Add salt and pepper liberally to the cavity.
- To ensure an even roast, fill the cavity with lemongrass. Once the cavity is filled, stitch the belly closed.
- Massage the soy sauce into the skin. This will help create a golden-brown colour.
- Attach the pig to the spit. You will need 2 prongs, 1 back brace, 1 leg brace and wire.
- Move the coals so that most of the heat will be concentrated until the shoulders and legs. Only a small amount of heat is required in the mid-section.
- Add more coals as required to maintain an even cooking temperature.
- When the meat starts to pull away from the bone, the pig is almost cooked.
- Use a thermometer and pierce the thickest part of the meat (the shoulder). A reading over 70°C will indicate the pig is ready.

Cook Time 

3 HRS.