

“Maialino allo Spiedo”

To serve 8-10 you'll need:

Ingredients:

- A piglet, preferable a suckling piglet around 10kg or so, cleaned by your butcher.
- 20 cm sprigs rosemary
- 2 bay leaves
- 4 crushed cloves of garlic
- 3 cloves, crushed
- Crushed coriander seeds (about a tablespoon)
- 1/4 teaspoon freshly grated nutmeg
- 4 Lemons
- 1 cup red wine
- Salt and freshly ground pepper

Equipment:

- A spit and spit-turner (automatic is easy)
- An abundance of charcoal or hardwood for the fire
- Basting brush
- Thermometer (not the type you use to check if your children are ill ;)
- Wire to truss the pig to the spit
- Pliers

Preparation:

Marinating the piglet is really important and easy to do, use a large tub it makes the task easier. Grind the herbs and spices (except for the rosemary and bay leaves) add the wine and squeezed the lemon juice to the spices and mix together with the salt/pepper. Rub the marinade over the piglet; don't forget to rub inside of the piglet at least 24-48 hours before. Remember to baste the piglet at least 3 to 4 times over the next 24 – 48 hours.

Once you have marinated the piglet with the mixture; if any of the mixture is left over leave it in the cavity, and in any case slip the sprigs of rosemary and bay leaves into the cavity too. Take the wire and truss the piglet to the spit bar all you need to do is pass the wire through the two areas around the shoulders and bag legs. This is very important the last thing you want to happen is have the piglet fall on to the charcoal!

Tie the cavity shut, spit the piglet, baste it with some of the wine, and set it to cook in front of a bank of coals, using a spit turner to make sure all sides are equally exposed to the heat. You can put a pan under the piglet to catch the drippings, and once you have used up the wine, baste the animal with the pan drippings.

Light your fire. As I mentioned hardwood is best, but for beginners charcoal is fine and make sure have enough wood for several hours.

The piglet will be done when a meat thermometer inserted in the thickest section of the rump reads a temperature of (75-85 C). Serve it sliced, either hot or cold.

A couple of words on the cooking technique: With something as large as a suckling pig you don't want to start too close to the coals or the outside will burn before the inside is cooked. So begin setting the spit further away, (a meter) or perhaps a little more, over a drippings pan, and gradually move the piglet somewhat closer (about 50 cm) to the heat source to let the outside brown once the inside has had time to cook. Italian recipes say to roast the piglet until the outside is a pretty deep golden colour. I'd rather go with a meat thermometer, and use the temperature given above.

If you would like an indepth explanation or if you have any questions please do not hesitate to contact us at the restaurant on 08 84109332 or info@auge.com.au