

1: scoring



Scoring aids heat transfer through the joint and helps the salt and juices penetrate thoroughly. Scoring also ensures good portion control when serving crackling separately. Score just enough to pierce the skin. Innovations with modern pork have led to a leaner animal, with less fat on the surface for scoring. Fat helps protect the pork during cooking.

2: wetting



Adding moisture is vital for successful crackling. The moisture helps expand the surface, opening up scores to aid dispersion of salt and flavours. This also has an adhesive quality that will retain the salt on the surface and in the scores. Some add water, boiling or cold, some add vinegar, cider or wine and others prefer an oil, butter or lard. We tried them all to see the difference.

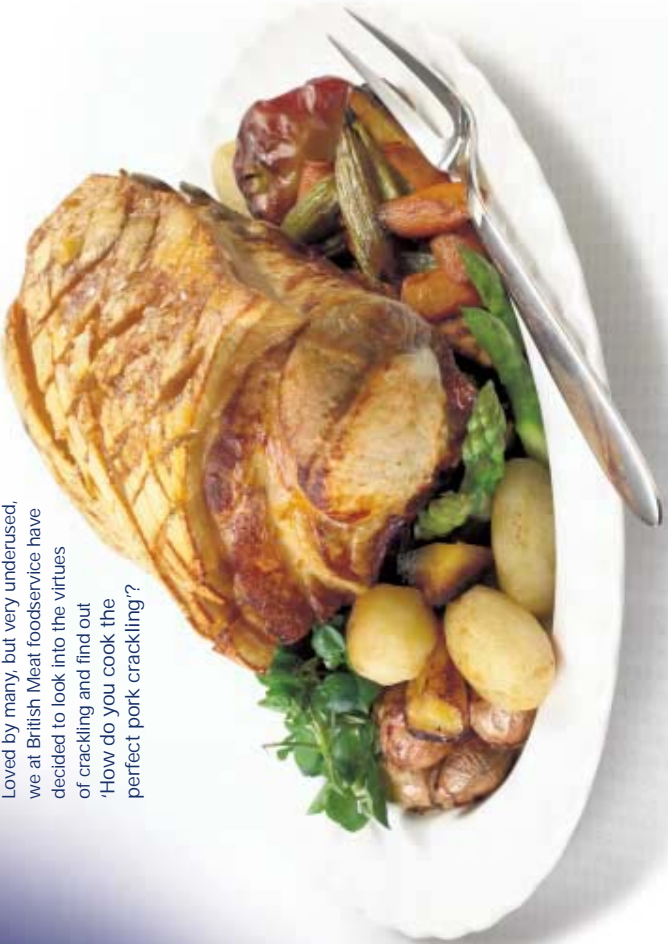
3: salting



The salt is the key step for crisping up your crackling. Salt will draw water from within to the surface, to produce a wonderful crisp, golden colour. Massage the salt over the skin, ensuring penetration in all of the scores.

Another cracking idea from British Meat foodservice

Pork, above all other menu offerings, has one very unique personality trait that puts it head and shoulders above the rest when it comes to a point of difference – crackling. It's distinctive. It's simple. Loved by many, but very underused, we at British Meat foodservice have decided to look into the virtues of crackling and find out 'How do you cook the perfect pork crackling?'



food service

4: cooking

The key to the desired end product lies with the quality of pork and your preparation. Great strides have been made by British Meat regarding the treatment and quality of pork that involve lower core temperatures and slower cooking. Place pork on a trivet of bones, adding vegetables and potatoes if you wish to capture the wonderful flavours. The trivet acts like a rack, lifting the pork from the base to stop it frying, allowing good circulation and heat transfer throughout. You can finish off the crackling on a rotisserie, if you have the means.



5: serving

For best results, remove the crackling when the joint is cooked. Whilst this is cooling down, cut into equal portion size pieces and return to the roasting tray. Roast in a hot oven (220°C) for 10 minutes. This will crisp up the crackling perfectly.

NB: Desired internal temperature for pork is 72°C for 2 minutes, also recommended by Food Standards Agency.

The perfect crackling

We researched different joints, scoring, wetting and cooking methods, and found that for the best results, you should:

1. Use prepared rolled pork loin or carvery shoulder.
2. Lightly score.
3. Pour over boiling water.
4. Salt.
5. Roast.

Do you disagree?

Our research proved that there are a whole host of methods for getting the best results and flavour out of pork crackling, but what do you do? We'd love to hear about alternatives in today's foodservice market. Please contact us on:

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Other ideas

Crackling needn't be just an accompaniment, for variety and added value, why not use it in a sauce, in a bread, in a soup or to flavour casseroles? Please contact us for alternative recipe ideas.