



Recipe by Justin North, Bécasse

PORK SCRATCHINGS

Rub a little pork skin with cooking salt and then lightly bake. Cut into strips and deep fry for a wonderful bar snack or tasty addition to seared scallops or grilled prawns.

INGREDIENTS

500g pork skin
4 Tbsp SAXA cooking salt
Cooking oil

DIRECTIONS

Score pork skin with a sharp knife about $\frac{2}{3}$ of the way through the skin. Then rub skin with the salt. Store uncovered in the fridge overnight.

Wipe off the excess salt and place between two heavy trays and bake in oven at 180°C for 15-20 minutes. Remove from the oven before the skin becomes crisp.

Allow to cool slightly then slice with the score into strips.

Deep fry skin at 200°C in cooking oil until light, crunchy and puffy.

Sprinkle with a little SAXA cooking salt and serve.



Justin North
SAXA AMBASSADOR