Main dishes / France

Rillettes de Porc

Pork shoulder cooked for hours in its own melting fat until every fiber surrenders, then shredded by hand and packed into crocks with enough fat to preserve it. Spread thickly on cold bread, it is the most honest thing in the French charcuterie tradition.

Time 300 min **Servings** 4

What you'll need.

- ☐ 1500 g Pork shoulder, skin-on, cut into 5 cm cubes
- ☐ 1 bundle Bouquet garni (bay, thyme, parsley stems)
- ☐ 18 g Fine sea salt
- ☐ 300 g Lard or pork fat
- ☐ 4 g Quatre épices (white pepper, nutmeg, ginger, clove)
- ☐ 150 ml Dry white wine

Let's make it.

01 Toss the pork cubes with the salt and quatre épices in a large bowl, coating every surface. The salt ratio is 12 g per kg of meat — precise seasoning is critical since the rillettes will be eaten cold and unseasoned fat is bland. If time allows, cover and refrigerate overnight to let the cure penetrate. Minimum 2 hours.

02 Place the seasoned pork in a heavy cast-iron or enamel pot. Add the lard, bouquet garni, and white wine. The fat should come roughly halfway up the pork. Cook in a 130 C (265 F) oven, uncovered, for 3.5–4.5 hours, turning the pork pieces gently every hour. The liquid will reduce and the fat will become clear. The pot should maintain a very lazy bubble — almost no movement at the surface.

03 Remove the bouquet garni and lift the pork pieces into a large bowl with a slotted spoon, reserving all the cooking fat. While the pork is still warm, use two forks to pull it apart into long, rough fibers — not a fine paste, but coarse shreds where individual fibers are visible. Ladle enough of the warm, strained cooking fat back over the shredded meat to moisten it generously and bind it into a spreadable mass. Taste and adjust salt. It should taste aggressively seasoned.

04 Pack the rillettes firmly into sterilized glass crocks or ramekins, pressing down to eliminate air pockets. Pour a thin layer of the remaining strained fat over the top — this is the preserving seal. Allow to cool to room temperature, then refrigerate uncovered until the fat cap has set completely. Once set, the rillettes will keep refrigerated for 2 weeks. Serve at room temperature with crusty bread and cornichons.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / rillettes-de-porc