Main dishes / Mexico

Cochinita pibil

Pork in an achiote and sour orange marinade, baked in banana leaves.

Time 275 min **Servings** 8

What you'll need.

- ☐ 2.5 kg Pork shoulder — in large pieces
- ☐ 100 g Achiote paste
- ☐ 4 piece Oranges
- ☐ 2 piece Grapefruit
- ☐ 2 piece Limes
- ☐ 8 clove Garlic
- ☐ 1 tbsp Mexican oregano
- ☐ 1 tsp Ground cumin
- ☐ 6 piece Banana leaves
- ☐ 3 piece Red onions — for pickling
- ☐ 2 piece Habanero
- ☐ 16 piece Corn tortillas
- ☐ Salt and pepper — to taste

Let's make it.

01 Slake the achiote paste with the juice of two oranges, the grapefruit and the lime to a thin slurry.

02 Add the crushed garlic, oregano, cumin, salt and pepper and mix it smooth.

03 Coat the pork in the marinade, working it in by hand, and refrigerate overnight.

04 Pass the banana leaves over a flame and line a deep dish with them, overlapping and with an overhang.

05 Put in the pork with its marinade, fold the leaves over and seal the dish with two layers of foil.

06 Bake at 150 °C for four hours without opening it.

07 Pickle the sliced red onion with the habanero in the juice of the remaining oranges. Shred the meat and serve with tortillas.

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