

## Caramelized pancetta sous vide

### Ingredients

- 2kg pancetta (on the bone)
- **80g Sweet n' Smokey Meat Rub (Art. 51009)**
- **40g Smokey BBQ Marinade (Art. 50625 CL)**
- 10g salt

### Cooking instructions

1. Carve the surface of the pancetta so it can be marinated better. Optionally, finish the bone surface for a nice final presentation.
2. Mix half of the Smokey BBQ Marinade, with the salt and the Sweet n' Smokey Meat Rub. Rub the mixture onto the entire surface of the meat so it penetrates the cuts.
3. Tie with a cooking string to maintain its shape and put it in a vacuum bag.
4. Cook at 72°C for 12 hours in a roner. Once ready dip the bag in water with ice.
5. Caramelize the pancetta by preheating the oven at 190°C. Spread the rest of the marinade and cook for 10-15 minutes to get desired color and the meat acquires a "sticky" texture on the outside.