

Shopping List:

- 1 ½ boneless pork shoulder
- 1-2 Tbsp olive oil
- Kosher salt, to taste
- Black pepper, to taste
- 2 Tbsp rosemary, chopped
- 4 cloves garlic, minced
- 1 large orange, zested and juiced
- 2 tsp fennel seeds, crushed
- ½ cup Panettone bread, cubed
- 6 5-inch pieces kitchen twine

Cooking Instructions:

Set oven to 450°. Place pork tenderloin on a work surface. Using a sharp knife, butterfly the meat by making lengthwise cut, slicing down but not cutting all the way through. Open the meat flat along the cut. Drizzle meat with olive oil and generously season with salt, pepper, rosemary, fennel, orange zest and juice, bread cubes, and garlic. Press seasoning with your hand and roll the meat. Secure by tying the roast in several places with kitchen twine. Season outside with additional salt and pepper. Lightly grease a baking dish with olive oil and place the meat in the dish. Drizzle with a little more olive oil and rub over the surface of the meat. Place the baking dish in the oven and roast for 15 minutes. Then reduce the heat to 350°F and continue cooking until the internal temperature is 145°F using a meat thermometer. Remove from oven and cover with foil; let rest for 7 minutes. Place the roast on a cutting board, remove twine, slice, and serve.