

Pancetta Arrotoata (Rolled)

| Ingredient | % of Meat | Weight |
|------------------------------------|-----------------|--------|
| Pork Belly | Weight = | |
| Salt | 2.75% | |
| Cure #1 (semi-dry) / Cure #2 (dry) | 0.25% | |
| Brown Sugar | 1.75% | |
| Black Peppercorns | 1.8% | |
| Red Pepper Flakes | 0.5% | |
| Juniper Berries | 0.5% | |
| Garlic Powder | 0.25% | |
| Thyme, dried | 0.25% | |
| Bay Leaf, dried | 0.15% | |
| | | |
| | | |

| Cure Start Date | Hang Date | Hang Weight | Target Weight |
|-----------------|-----------|-------------|---------------|
| | | | |

Use this chart to calculate and record your cure. Percentages are of the total meat weight. (e.g. If your meat weighs 1,000g and the recipe calls for 0.5% of an ingredient, the weight of that ingredient would be 5g.) The additional rows are for your own additions and/or modifications to the spices for the cure.



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