Tuscan Style Pork Roast

1 lemon

​1/3 cup olive oil

8 cloves garlic

1/4 teaspoon red pepper flakes

1 Tablespoon fresh chopped rosemary

2 ounces pancetta

2 1/2 pound boneless center cut pork loin roast

Kosher salt

Zest lemon.

Combine lemon zest, oil, garlic and red pepper flakes in a 10 inch skillet. Cook until garlic sizzles.

Add rosemary and cook another 30 seconds.

Strain mixture through strainer over bowl. Let cool.

Process pancetta in food processor until a paste forms.

Add garlic rosemary mixture and process until incorporated.

Butterfly pork loin and sprinkle with kosher salt.

Spread pancetta paste evenly on roast leaving 1/4 inch border.

Starting with short side, roll up roast.

Tie with twine. Refrigerate for 1 hour. ​ ​

Set roast on a greased wire rack over a baking sheet.

Roast at 275 until roast registers 135 degrees. (About 1 1- 1/2 hours) Remove from oven and let rest 20 minutes.

Heat 1 teaspoon oil in skillet. Add zested lemon halves - cut side down - and cook until browned.

Pat roast dry. Wipe skillet with paper towels. Heat 2 teaspoons oil in skillet. Brown roast on top and sides.

Cut twine. Slice roast. Squeeze lemons into remaining reserved oil. Serve vinaigrette with sliced roast.