

Arrosto di maiale al latte



INGREDIENTS

2 lbs. pork leg (fresh ham)
few sage leaves
1 bottle white wine
2 sprigs rosemary
4 tbs. butter
1 qt. milk
salt
pepper

Preparation

Place the pork meat into a bowl, cover with wine and marinate for 2 days in a cool place. Remove the pork from the marinade, dry it and let it brown on all sides in a casserole with the butter. Add salt and pepper, sage leaves and rosemary, and cover with milk. Cook slowly in oven for one hour at 375°F. Remove pork from casserole and set aside in a warm place. Continue to reduce the milk over a high flame on top of the stove for 10 more mins. Remove from heat and strain. Slice the pork fairly thin and top with sauce.