

REVERSE-SEAR · MEDIUM

Reverse-Sear Presa Ibérica on the Kamado, Pink at 63 °C

A 700 g presa ibérica, pink at 63 °C, the way I cook it on my Big Green Egg Large: indirect at 115 °C over the deflector to 56 °C, a three-minute direct sear, and a pimentón de la Vera rub made in a mortar that goes on last.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	60 min	4	115 °C

Ingredients

1 ud whole presa ibérica, acorn-fed (bellota) or free-range (cebo de campo), 600-800 g

2 cda pimentón de la Vera (one sweet, one bittersweet)

2 ud garlic cloves

1 cda dried oregano

1 cda sherry vinegar

10 g coarse salt

1 cda whole cumin seeds

0.5 cda black peppercorns

4 cda extra virgin olive oil

1 puñado chopped fresh parsley and salt flakes, to serve

Method

1 SALT AN HOUR AHEAD

Take the presa out of the fridge an hour ahead, pat it dry with kitchen paper and salt both sides with the coarse salt. Leave it uncovered on a rack: the salt dissolves, draws back in and the surface dries, which is what later lets the sear brown instead of steam. Do not trim the outer fat; it renders during the indirect phase and protects the meat.

2 LIGHT THE EGG FOR INDIRECT

Fill the firebox of the Big Green Egg Large with Jealous Devil white quebracho charcoal up to the line where the firebox meets the fire ring, no higher, and light it in a single spot. Once the flame has caught, fit the ConvEGGtor legs up, the grate on top, and close the dome. Bottom vent open a finger's width and chimney barely open until it settles at 110-120 °C; wait for the smoke to run clean before the meat goes in.

3 MAKE THE RUB IN THE MORTAR

Peel the garlic and pound it in the mortar with the cumin, the pepper and a pinch of salt until you have a paste; a heavy marble mortar like the 18 cm H&H keeps the seeds inside rather than spitting them out. Add the paprika and the oregano, and bind with the oil and the sherry vinegar in a thin stream. Set it aside at room temperature: it goes on at the end, after the sear, never before.

4 INDIRECT COOK TO 55-57 °C

Set the presa in the centre of the grate, fat side up, and close the dome. At 110-120 °C a 700 g piece takes between 35 and 50 minutes. At 30 minutes open up, probe from the side towards the centre with the DOQAUS instant-read thermometer, read and close straight away; repeat every 5-8 minutes. Move it to a board as soon as it reads 55-57 °C at the thickest point.

5 REMOVE THE DEFLECTOR AND CLIMB TO 250 °C

Tent the presa loosely with foil. Wearing barbecue gloves, lift out the grate and the ConvEGGtor, put the grate back and open the bottom vent and the chimney fully. While the dome of the Egg climbs to 250-275 °C on the charcoal already lit, pat the surface of the presa dry with kitchen paper: any moisture steals heat from the sear and delays the crust.

6 SEAR WITH BURPING

Before opening above 250 °C, burp the lid: lift it five centimetres, wait three seconds and open fully. Presa on the grate, close, 60-90 seconds per side, plus a short second turn of 30-45 seconds per side: 3-4 minutes in total. Probe with the DOQAUS: between 63 and 65 °C it is at the pink point I choose for ibérico. If you prefer it well done, do not stretch the sear: pull the presa from the indirect phase at 63-65 °C and sear exactly the same; it will reach 71 °C.

7 SPREAD THE RUB AND REST

Move the presa to the board and, with the meat still sizzling, coat both sides with the rub from the mortar using the back of a spoon. The residual heat melts the oil and opens up the paprika without toasting it, which is what would turn it bitter. Cover loosely with foil and rest five minutes: the internal temperature climbs a degree or two and the juices settle.

8 SLICE ACROSS THE GRAIN

Look at the direction of the fibres, which in a presa run diagonally across the piece, and cut perpendicular to them in one-centimetre slices with a long, sharp knife. The centre should be pink and moist, not red or grey. Serve on the same board, with whatever rub has run off spooned over, a few salt flakes and the chopped parsley.

Editor's tips

- The 63-65 °C is a choice for acorn-fed or free-range presa ibérica with a clear origin; with presa from white pork or of doubtful provenance, take the piece to 71 °C without hesitation: you lose a little juice, not the recipe.
- Do not try to leave a wired probe in place: the presa measures 3-4 cm at its thickest and the tip would poke out the far side, reading hot air. Go in from the side with the instant-read thermometer and take your hand away; the DOQAUS does not stay inside with the lid shut.
- If the presa comes vacuum-packed, open it the day before and leave it uncovered in the fridge on a rack: a dry surface sears better and the packaged smell disperses.
- The rub takes variations without losing its point: half a teaspoon of hot paprika instead of bittersweet, or lemon zest added at the end. What does not change is the timing: always after the sear, never over direct heat.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Big Green Egg ConvEGGtor plate setter (Large)

mikamado.es/en/accesorios/bge-conveggtor-large

DOQAUS instant-read thermometer, folding probe, 3-second read

mikamado.es/en/accesorios/doqaus-termometro-instantaneo-plegable

H&H Mortaio: 18 cm white marble mortar with pestle

mikamado.es/en/accesorios/hh-mortero-marmol-blanco-18cm

Full recipe at: mikamado.es/en/recetas/presa-iberica-reverse-sear-kamado

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