

Braised Mangalica Pork with Gnocchi & Chanterelles

by Chef François Mermilliod



Serves: 4 px

Preparation time: 35 minutes

Cooking time: 2 hours 10 minutes

INGREDIENTS

1 kg	Pork collar		Hungary	
200 g	Gnocchi		Italy	
300 ml	Huși		Romania	
100 g	Butter		Ireland	
150 g	Ham		Spain	
250 ml	Whipping cream		Denmark	
60 ml	Extra virgin olive oil		Greece	
300 ml	Beer		Czechia	
Few sprigs	Thyme		Local	
100 g	Kale		Local	
200 g	Mushroom		Local	
1/4 unit	Leek		Local	
1 unit	Carrot		Local	
1 unit	Onion		Local	
6 units	Garlic		Local	

PREPARATION

- 01 Cut the pork collar into big chunks, season and sear in a pot with oil till golden brown.
- 02 Cut the carrot, onion and leek into big chunks and add them to the pot with the garlic, cook for a while.
- 03 Add the white wine and half of the cream, cover and cook at low heat for 1.5 hours till tender.
- 04 Remove the meat, strain the liquid and discard the vegetables.
- 05 Reduce the liquid, add the remaining of cream, add 1/2 of the butter, reduce till thick then add the meat back.
- 06 Cook the gnocchi into large amount of salted water for 8 mins.
- 07 In a pan, sauteed the chanterelles in a bit of olive oil, add the Tuscan kale.
- 08 Add the gnocchi, the ham slices and the remaining butter, season.
- 09 Put the gnocchi at the bottom of a plate, add the pork on top, add the sauce and garnish with thyme.

EU QUALITY SCHEMES



PDO

Protected Designation of Origin

Products under this category have clear and indisputable links to the place in which they are produced. This means that all aspects of production, preparation and processing take place in the specific region of origin.



PGI

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This label specifies a relationship between the region and name of the product. Part of the production (at least one stage) takes place in the region in order to qualify.



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