

Pork Medley with Assorted Vegetables

by Chef Tony Jiang

Serves: 4 Preparation time: 15 minutes Cooking time: 15 minutes

INGREDIENTS

200g	Skinless pork belly		Austria
100g	Bacon		Denmark
200kg	Chorizo		Spain
	Paška sol	PDO	Croatia
40g	Pickled onions		Germany
60g	Black olives		Greece
200g	Butter		Belgium
	Porter beer		Estonia
40g	Artichoke hearts		Spain

PREPARATION

1. Mix the salt and beer, marinate the pork with salted beer for 10 minutes
2. Shred the sausage and pickled onions, mix it well
3. Slice the olives
4. Melt the butter in the hot pan, put the marinated pork, pan fry it until the outside becomes caramelized
5. Then put the bacon in the pan, fry it until crispy
6. Put the sausage and onion mixture in the middle of the plate, place the pork belly and bacon. Season it with black olives



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