

SECOND COURSES

Pork cheek braised in red wine

Ingredients 4 people

- *Caserta Black Pig Cheek: 400 g - Celery: 50 g - Carrots: 100 g Onion: 50 g - Red Wine: 2 L Extra virgin olive oil: to taste Laurel: 1 leaf - Thyme: 1 sprig - Leek - Salt*

For the creamy potato sauce

Potatoes: 250 g - Butter: 125 g - Salt and pepper

Preparation

Trim the cheeks of excess fat, then toast them in a pan with a drizzle of extra virgin olive oil to seal in the juices. In a separate pan, chop the celery, carrots, and onion and sauté slowly until golden brown. Add the browned cheeks, deglaze with red wine until covered, add the bay leaves and thyme, and simmer for about 3 hours.

For the creamy potato soup: Boil the potatoes, pass them through a sieve, and blend with butter, salt, and pepper until smooth. Keep warm.

For the crispy leek: Cut the leek into thin julienne strips, soak in milk for a few minutes, then fry in oil at 130°C until golden brown. Drain on paper towels and season lightly with salt. When the cheeks are tender, strain the cooking juices, reduce over low heat, and season with salt. Place a soft layer of creamy potato sauce in the center of the plate, arrange the braised cheek on top, cover with its shiny base and finish with the crispy leek.