

Pork, Cream & Rosemary

With a little roasted garlic...



JOHN W.
MUNRO

Pork, Cream & Rosemary.

The sweetness of the cream and oven roasted pork chops balanced with fragrant roasted garlic and the fresh bitter herb of rosemary.

Ingredients...

500gms kale, sprouts or other greens
Extra-virgin olive oil
2 large pork chops, 1" thick
2 garlic bulbs
250ml chicken stock
250ml heavy cream
1 tsp. chopped fresh rosemary
3 tbsp. unsalted butter

Approach...

This is really a very quick dish perfect for that special occasion or dinner party. It takes only as long as the chops take to bake - the rest being prepared and cooked at the same time. Start off by preheating the oven to about 180C. Then in a heavy oven pan, rub the pork chops in olive oil, the same for one of the garlic cloves (which may need most of the outer leaves but not all of skin being removed). Then crush two cloves of garlic from the other bulb and paste over the chops. Sprinkle about half of your chopped rosemary over the chops. Then bake - cover for the first 10 minutes then lift the foil lid and finish in the oven until nicely cooked. Once you put the chops into the oven, slice finely the kale and begin to boil. When tender, strain and add butter and ground black pepper - that's the greens done.

Now for the cream sauce. In a saucepan, stir in stock and add about a quarter of the cream, simmer until slightly reduced, about 5 to 10 minutes. Add rosemary and simmer on low until infused, about 1 minute. Then turn off heat and leave to cool a while.

Once finger cool, add the rest of the cream (this way it does not curdle). Begin to gently reheat and then add the butter to give it a glossy look. All that is left is to de-bone the pork chops and then cut the meat into slices. Slice the garlic in half a and either use as a centre piece from which the diner picks out the garlic cloves or do it at this stage and sprinkle them over the meat. Then either add a little or the kale and pour over the cream or serve the kale as a side dish. Be generous with the sauce.

Servings: 2 persons.

John Munro Limited. Highland taste on your plate.

The Highlands has what most people will agree is a unique landscape with dramatic weather. It's this weather that creates the fine grasses, the heather tips and crystal clear waters that define the beef and lamb, which we sell through our time honoured and traditional butchers shop network. All we can say is that our skills are in the presentation of our meats, but we leave the rest to the Highlands when it comes to creating it!

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"We're probably in, just about one of the best place in the whole of the UK for game. The landscape, the weather and the fine grasses and heathers, all combine to make a taste and texture few can compare too."

Charlie Munro, John Munro Limited.

