



ALENTEJANO IBERIAN PORK

INGREDIENTS

Blade-end pork loin (*presa*), trimmed, approx. 200 gr

1 quince

Butter

Milk

Turnip greens

Small turnips

Fleur de sel

Garlic

Thyme

Lemon

Mustard

Cream

PREPARATION

For the turnip mash, cook the turnips in milk and water with garlic and thyme until they are soft to a knife, but still firm.

Drain and put in a blender with a little salt, butter, cream and mustard. Blitz and strain through a sieve.

For the quince, bake at 200° C in aluminium foil for around 20 minutes, roughly chop, dip in sugar and sauté in butter.

Grill the pork with just olive oil and salt. Let it rest and bring it back to the grill.

Repeat this process 3 times, so it is evenly cooked and the meat loses little of its juices.

Sauté the previously blanched greens with a clove of garlic, butter and lemon juice.

Cut the meat against the grain and serve immediately.

CHEF PEDRO PENA BASTOS
PLACE HERDADE DO ESPORÃO
REGION ALENTEJO

OLIVE OIL OLIVAL DOS ARRIFES
WINE VINHO DE TALHA MORETO

