

FARM-RAISED
PORK AND
CUTTLEFISH,
GRAND CRU
EXCLUSIVE
SELECTION
NEPAL LAMJUNG

🕒 30

👤 Medium



HOW TO MAKE !

- The pork neck and head are first pickled overnight in seawater with 10% extra salt and trimmings

of the seaweed. They are then well rinsed and put into cold water with the celeriac, the celery, onion, parsley, lovage and some crushed black pepper. We let them simmer here for a 3-4 hour period or until they are cooked. Once we have pickled the meat from the head, we chop it and role tightly in plastic wrap to form a sausage. After, we let them cool and cut into slices. We also chill the necks and we later cut into cubes, which we fry in hot butter and finish with the squid ink. The beans and the spelt are first soaked and then cooked in the broth of pig heads and necks. The lentils are also cooked in the broth, with the addition of Nepal Lamjung. The oak seaweed is first dried and then deep fried.

MATERIALS

RECOMMENDED
NESPRESSO COFFEES

INGREDIENTS

- 500 Gr. Pork Neck
- 1 Pig Head
- 50 Gr. Creme Fraiche
- 10 Gr. Nepal Lamjung
- Butter
- 500 Gr. Cuttlefish
- 50 Gr. Smoked Bacon
- 2 Minced Shallots
- 2 Tablespoons Parsley
- 1 Dl. Cream
- 100 Gr. Lentils
- 100 Gr. Beans
- 100 Gr. Spelled
- 100 Gr. Oak Seaweed
- 50 Gr. Squid Ink
- ½ Celeriac
- ½ Celery
- 3 Onions
- 1 Bunch Of Parsley

1 Bunch Lovage

Black Pepper

Sea Salt

INSPIRATIONS

