

Pork chops in a rich and
comforting bourguignon with
Black Périgord truffle sauce,
pearl onions, heritage carrots
and wild mushrooms

PUNK CHEF
ON THE ROAD



Ingredients

Pork chop bourguignon

- 2 tbsp rapeseed oil
- 170g bacon, roughly chopped
- 4 pork chops
- 3 garlic cloves, minced
- 2 sticks of celery, finely diced
- 10 heritage carrots, halved
- 12 small pearl onions
- 2 tbsp tomato puree
- 450ml red wine
- 675ml good quality beef stock
- 3 tbsp plain flour
- Pinch of coarse salt
- Pinch of freshly ground pepper
- 2 bay leaves

Pork chop bourguignon (continued)

- 3 sprigs of fresh thyme, finely chopped
- 2 tbsp butter
- 2 tbsp black Périgord truffle paste (stir in the sauce at end)
- 400g wild mushrooms such as cremini, shiitake or king oyster

Garnish

- Green beans (wilted and basted in butter, seasoned with salt and pepper)
 - 2 tbsp fresh parsley, finely chopped

Method

- Heat oil in a large saucepan, brown the pork chops and set aside. Add the bacon to cook until brown and crispy, then add in the pearl onions, carrots and celery; cook until soft for about 10 minutes.
- Add the garlic, then the bay leaves, thyme and flour and cook for a further 2 minutes. Add the tomato puree and continue to stir until the mix is well combined.
- Add the red wine to deglaze the pan, then bring to the boil and cook it so it's reduced to half.

- Once it has reduced, add the beef stock and bring it to a simmer. Lastly, put the pork chops back into the sauce then leave to simmer for 1 hour to 1½ hours.

- Clean the wild mushrooms by trimming the stalks and washing them. Drain and pat dry gently.

- Pour a little oil into another frying pan. Add the wild mushrooms and wilt them until they are soft, then add butter to the pan with salt and pepper and baste them until coated with the butter.

- Add the wild mushrooms to the bourguignon and continue to simmer for further 10 minutes.
- Add some Périgord truffle paste into the sauce, mix together gently and serve straight away.
- Sprinkle some fresh parsley on top and serve with some green beans on the side.