

KNUCKLE PORK MARINATED IN BLACK BEER AND CELERY'S PUREE

INGREDIENTS

1.800 gr. knuckle pork
 3 black beers
 1 red onion
 1 carrot
 2 bay leaves
 8 allspice
 ½ bouquets fresh rosemary
 ½ bouquet fresh thyme
 Corn flower
 Salt & Pepper

INGREDIENTS FOR PURRE

1 celery
 Chicken stock
 150 gr. butter
 2 soup spoon virgin olive oil
 Salt & Pepper



DIRECTIONS

- In a large stock pot put all the ingredients to marinate the knuckle: beer, carrot, onion, bay leaves, allspice, thyme and rosemary. Leave it for at least 8 hours.
- Remove the knuckle and vegetables from marinade and put them in a roasted pin to pre heated oven and roasted in 180C until it turns deep golden brown in colour and the pork is tender and off bone.
- Strain liquid from roasting tray into a saucepan and bring to the boil. Reduce the heat and simmer slowly for 5-10 minutes, or until slightly thickened. Thicken more some of the corn starch, if necessary.
- Bring chicken stock and celery to a simmer in a large saucepan over medium heat. Reduce the heat to maintain a gentle simmer and cook until very tender, about 30 minutes. Reserve 1 cup of the cooking liquid, then drain.
- Puree the celery root, butter, salt and pepper in a food processor (or blender) until smooth. Add some of the reserved cooking liquid, if necessary, for the right consistency.
- Add some butter for flavor and purr some olive oil
- Put some fresh thyme on top for styling.

