

Beer and maple syrup piglet, grilled vegetables, crispy fingerling potatoes.

Recipe for 4 persons

Description

Fesse de porcelet à la bière et au sirop d'érable, festin de légumes grillés, rattes croustillantes

Note

You can also use piglet shoulder instead of piglet ham if you want

Ingredients

Piglet

- 1 Buttock Piglet
- 1 Unit(s) Brown beer
- 200 Ml Maple syrup
- 3 Unit(s) Onion
- 3 Sprig(s) Thyme

- Salt and pepper
- Olive oil

Grilled vegetables

- 2 Unit(s) Zucchini
- 8 Unit(s) Nantaise carrot
- 2 Unit(s) Portobello mushroom
- 12 Unit(s) Brussels sprout

- Salt and pepper
- Olive oil

Potatoes

- 12 Unit(s) Fingerling potatoes
- 2 Sprig(s) Thyme
- 4 Clove(s) Garlic

- Salt and pepper
- Olive oil

Preparation

- Preparation time **240 mins**

Prep

The day before, rub the piglet ham with salt and pepper and keep aside in the fridge.

Dip the wood chips in water.

Slice the onions and the fingerling potatoes.

Dice all your vegetables the same size.

Chop the garlic and thyme.

Piglet cooking

Install your tube smoker in the BBQ.

Put the onions slices on a baking tray and the piglet ham on top.

Pour the beer and the maple syrup on top and thyme sprigs.

Cook in the BBQ until the meat is well cooked and can be shredded easily; make sure to brush the meat every 30 minutes with the juice.

Reduce the juice to get a thick sauce.

Vegetables

Cook the potatoes with garlic, a dash of olive oil, salt, pepper and thyme for about 30 to 40 min in the BBQ in a papillote (aluminium foil).

Mix the rest of vegetables with salt, pepper and a dash of olive oil. Bake on a perforated baking tray in the BBQ for 15 minutes. Mix often.

Plating

Shred the pork with cooking clamps and put in plates.

Add some vegetables and potatoes.

Pour some sauce on top and serve.

Bon appétit!