

Piglet cheeks, du Puy lentils aromatized with sherry vinegar

Recipe for 4 persons



Description

A rich and tender piece of meat accompanied by sherry vinegar aromatized lentils.

Ingredients

Piglet cheeks

- 3 Unit(s) Carrot
- 1 Unit(s) Onion
- 10 Piece(s) Piglet cheek
- 2 Clove(s) Crushed garlic
- 1 Sprig(s) Thyme
- 200 Ml Red wine
- 20 Gr Flour
- 2 Liter(s) Water
- 1 Leaf(ves) Bay leaf

- Butter
- Salt and pepper
- Olive oil

Lentils

- 2 Unit(s) Shallot
- 200 Gr Green puy lentils
- 500 Ml Water
- 30 Ml Xérès vinegar

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **350 F°**

Preparation

Peel the carrots and cut them into nice slices.

Peel the onions and finely chop them.

Peel the shallots and finely chop them.

Piglet cheeks

In a pot, warm a thread of olive oil. Sear the piglet cheeks on all sides so as to give them a nice coloration. Next, add the carrots, onions, garlic, thyme and bay leaf. Continue to cook to give the vegetables a nice coloration as well. Sprinkle with the flour and mix well. Deglaze with the red wine and continue to cook until half the wine has reduced. Then add water to cover all the elements in the pot. Bring it back to a boil then place a cover on the pot. Place in the oven for 45 minutes at 320°F (160°C).

Lentils

Warm a medium saucepot with butter on low heat, add the shallots. Sweat them until they are translucent. Add the lentils and stir well, then add 3 times the water in volume to lentils (1/2 cup lentils - 1 1/2 cups water, 1 cup lentils - 3 cups water).

Bring to a boil and cook for 20 minutes.

Add the sherry vinegar, stir, then continue to cook for another 15 minutes.

Once done cooking, verify and adjust the seasoning.

Plating

Place the lentils in a deep dish and then place the piglet cheeks on top of the lentils. Garnish with the cooking juice from the pork.

Bon appétit!