

Pork chop on the bone, herb crust, roasted mushrooms, corn purée

Recipe for 4



Description

A meat cooked on the bone that brings us a different taste, accompanied by its crust of fresh herbs.

Note

The herb crust can vary in its composition (chives, rosemary, sage, etc.)

You can make the same recipe with a rack of lamb or pork.

Ingredients

Pork chop, herb crust

- 4 Unit(s) Pork chop
- 14 Sprig(s) Parsley
- 6 Sprig(s) Thyme
- 100 Gr Japanese breadcrumbs (panko)
- 30 Gr Butter
- 30 Gr Egg white

Corn puree

- 500 Gr Corn
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 275 Ml Chicken stock
- 125 Berries 35% cooking cream

Roasted mushrooms and sauce

- 12 Unit(s) Button mushrooms
- 2 Unit(s) Shallot
- 325 Ml Chicken stock
- 15 Gr Butter

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

- Resting time **10 mins**

Setting up

Crust

Cut the butter into brunoise. Thin out the flat-leaf parsley and thyme. Clarify the egg white.

Toppings

Peel and chop the onion. Chop the garlic cloves. Heat the chicken stock, keeping it warm.

Wipe the mushroom heads with a damp cloth. Cut the heads off at the collar, keep the tails for the sauce.

Pork chop, herb crust

Pork chop

In a hot pan with olive oil, season the chops with salt and sear them on both sides in the pan. Make sure they are well browned, place the chops on a baking sheet.

Cover each chop with the fresh herb crust on one surface of the meat.

Finish cooking in the oven for 8 to 12 minutes, place the chops on a rack to rest before serving.

Herb crust

Put all the ingredients in the bowl of a food processor and process until you have a crumbly (sandy) and moist dough.

Garnish

Corn purée

In a saucepan, sauté the onion with butter and olive oil, add salt. Once translucent, add the corn seeds and pepper. Stir regularly, once well browned, add the garlic, moisten with the chicken stock. Let cook slowly, let the reduction be done to three quarters. Blend, then cream and adjust the seasoning.

Roasted mushroom heads

In a hot pan with vegetable oil, place the mushroom heads on top. Once they are nicely colored, turn the mushrooms on their flat surface. Place the pan in the oven to finish cooking. Season with salt and pepper.

Sauce

In a saucepan, brown the shallots with a little butter, a translucent, add the tails of mushroom, continue cooking. Season with salt and pepper, moisten with the chicken broth, let cook for about 5 minutes. Put everything in a blender with a knob of butter.

Assembly and finish

In a small bowl (warm) place a ladleful of corn puree, sprinkle fried onions and a drizzle of olive oil on top.

In a flat plate, place a nice spoonful of mushroom sauce, place three heads of roasted mushrooms on top.

Then place the pork chop on top, once it has rested well.

Bon appétit!