

# Pork rack glazed with spiced honey, mashed potatoes with Migneron de Charlevoix cheese, wilted spinach

Recipe for 4 persons

## Description

Pork loin roast in the oven and coated with a honey flavored with allspice, mashed potatoes so aligot Migneron Charlevoix cheese, served with a fallen spinach with butter and garlic.

## Note

Starting your roast in a cold oven will allow the meat to cook slowly and result in a pork rack really tender and juicy.

## Ingredients

### For the porck rack glazed with four spice honey

- 1 Unit(s) Pork rack (4 chops)
- 120 Ml Honey
- 5 Ml Four spice mix
- 2 Unit(s) Red onion
  
- Vegetable oil
- Salt and pepper
- Butter

### For the potato mash

- 600 Gr Yukon gold potatoes
- 100 Gr Migneron de charlevoix cheese
- 100 Ml 35% cooking cream
- 50 Gr Butter
  
- Vegetable oil
- Salt and pepper
- Butter

### For the wilted spinach

- 200 Gr Spinaches
- 1 Clove(s) Garlic
- 20 Ml White wine
  
- Vegetable oil
- Salt and pepper
- Butter

## Preparation

- Preparation time **90 mins**
- Preheat your **four** at **425 F°**

### General preparation

Slice the red onion. Cut cheese into cubes. Peel and cut potatoes into cubes and put them in cold water. Chop the garlic finely.

### For the roasted pork rack

In a small saucepan, heat the honey over low heat with the mixture of spices for 5 minutes. Season the pork with salt and pepper. In a hot pan, drizzled with vegetable oil, sear every side until you reach a golden brown coloration on high heat. Set aside. Add the red onion, and sauté for 1 to 2 minutes. Transfer to a roasting pan place the pork rack on top, and drizzle with the spiced honey. Place inside the oven set it to 350 ° F. Drizzle with spiced honey 2-3 times during cooking. Roast for about 1h-1h30 until the inside reaches 68 ° C. Let the meat rest for at least 15 minutes in a warm spot before cutting into individual ribs.

#### For the mashed potato

In a saucepan, place the cubed potatoes, cover with cold water and add some salt. Bring water to boil and simmer over medium heat for 20-25 minutes until tender. Drain. Make a puree with a potato masher. Gradually mix in the cheese Migneron, add the butter and hot cream. Season with salt and pepper and set aside.

#### For the wilted spinach

Just before serving, in a hot pan, add a knob of butter and drop the spinach, white wine and chopped garlic. Season with salt and pepper.

#### To serve

In each plate, place a scoop of mashed potatoes, a few wilted spinach, and finally a pork chop drizzled with some spiced honey.

**Bon appétit!**