

Quebec pork filet glazed with mapled beer syrup.

Recipe for 4 persons

Description

Generous pork filet skewers, garnish with red peppers, mushrooms and red onions. Served with a marinade of maple syrup and brown beer.

Note

The maple glaze is definitely a killer and can very well be dressed on other plates and recipes.

Ingredients

Pork skewers

- 2 Unit(s) Pork tenderloin
- 8 Unit(s) Button mushrooms
- 0.50 Unit(s) Red onion
- 1 Unit(s) Red pepper
- 4 Pinch(es) Sea salt flakes
- 5 Turn(s) Fresh ground black pepper

Maple syrup marinade

- 125 Ml Maple syrup
- 30 Ml Apple cider vinegar
- 1 Unit(s) French shallot
- 2 Turn(s) Fresh ground black pepper
- 1 Pinch(es) Nutmeg
- 1 Unit(s) Brown beer

Preparation

- Preparation time **25 mins**

Mise-en-place

Cut the pork filet in big cubes. Cut the mushrooms in half. Reduce half of the brown beer on the stove. Peel the shallots, peel the red onion and cut it in big cubes. Empty the pepper of its seeds and cut it into big cubes.

Skewers

On a iron skewers sticks, stick a cube of pork, a cube of onion, a cube of pork, a cube of pepper, a cube of pork, half of a mushroom and finish with a cube of pork. Or the order you prefer. Place all the skewers in the maple marinade and leave them in the fridge for a few hours.

Strain the skewers, and sear them in a hot pan with vegetable oil, place it on a baking tray and finish the cooking in the oven for 15 minutes.

Maple marinade

Heat the maple syrup with the vinegar, place it in a bowl and mix with the rest of the ingredients. Leave the skewers in this marinade for at least 1 hour in the fridge.

Plating

When the skewers are in the oven, reduce the marinade on the stove until consistency, place the skewers on a service tray and pour the marinade over it. You are ready to eat.

Bon appétit!