

Roasted pork rack, layered Provencal vegetables, cherry tomatoes emulsion

Recipe for 4 persons

Description

Rack of pork pan seared as individual chops served with layered eggplant, zucchini and tomatoes flavored with garlic and thyme and served with a purée of baked cherry tomatoes emulsified with olive oil.

Note

You can prepare the layered vegetables in individual ring mold or in a larger format using a baking dish from which you will cut your individual portions once cooked.

Ingredients

For the pork chops

- 1 Unit(s) Pork rack (4 chops)
- Salt and pepper
- Olive oil
- Vegetable oil

For the layered vegetables from Provence

- 1 Unit(s) Eggplant
- 2 Unit(s) Zucchini
- 4 Unit(s) Italian tomatoes
- 1 Clove(s) Garlic
- 3 Sprig(s) Thyme

- Salt and pepper
- Olive oil
- Vegetable oil

For the cherry tomatoes emulsion

- 1 Box(es) Cherry tomatoes
- 1 Clove(s) Garlic

- Salt and pepper
- Olive oil
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**

General preparation

Cut all vegetables except for the cherry tomatoes into slices of about ½ cm thick. Salt the eggplant slices and let drain for about 30 minutes. Chop the garlic.

Preparation of layered vegetable Provencale

In a hot pan, pour a generous amount of olive oil and fry the eggplant slices on both sides until they

are tender. Add chopped garlic and thyme, mix well and remove from heat. In a baking dish or in individual cookie cutter, arrange the sliced vegetables into layers then season with salt and pepper. Bake about 30 minutes until vegetables are tender.

Preparation of pork chops

Season the pork chops with salt and pepper and sear them on both sides in a hot pan with a drizzle of vegetable oil over high heat. Transfer to a baking sheet and finish cooking in the oven 8 to 12 minutes for medium rare.

Preparation of emulsion cherry tomatoes

In a bowl, combine the cherry tomatoes with a drizzle of olive oil and season with salt. Place on a baking sheet and let them confit in the oven for 20-30 minutes until just tender. Place the cherry tomatoes in a blender, add the garlic and cover with a delicate olive oil. Blend to obtain a smooth texture. The emulsion can be sieved to obtain an even smoother texture.

To serve

On your plate, place a serving of vegetable from Provence. Place the pork chop on the side in order to properly showcase the bone. Then pour the warm emulsion over the pork and all around to decorate.

Bon appétit!