

Simmered pork cheek with chorizo, tomato and olive, saffron-scented rice |

Recipe for 4 servings

Description

A dish with a Spanish flavour, perfect for taking your taste buds on a journey.

Note

This recipe can also be made with ham hocks.

Check the pork for doneness before serving; the meat should be melting.

Ingredients

Stew

- 600 Gr Piglet cheek
- 100 Gr Pitted black olives
- 100 Gr Onion
- 150 Ml Tomato sauce
- 100 Gr Spanish chorizo
- 100 Gr Button mushrooms
- 100 Ml Red wine

Rice

- 250 Ml White rice
- 500 Ml Chicken stock
- 100 Gr Onion
- 1 Clove(s) Garlic
- 1 Pinch(es) Saffron

Preparation

- Preparation time **120 mins**

Set up

Finely chop the onion, keeping it separate for the 2 recipes.

Chop the mushrooms and dice the chorizo.

Crush the garlic clove and remove the skin.

Cut the pork cheek into 2-3 cm cubes.

Stew

Start by cooking the chorizo cubes in a pan with a drizzle of olive oil.

Once the chorizo has started to release its fat, add the onion, pork cheek cubes and mushrooms and let them brown slightly.

Add the remaining ingredients, bring to the boil, cover and simmer over low heat for 1h30.

Rice

In a saucepan, add vegetable oil, and sweat the chopped onion and crushed garlic, then add the rice and cook for a few minutes over medium heat, taking care to stir well. Finally, add the stock, turn up the heat to maximum, stir and wait for it to boil, cover, and simmer for 15 minutes, then turn off the

heat and leave to rest for 10 minutes before serving.

On the plate

Arrange the rice nicely on your plates, then add the stew and serve.

Enjoy!

Bon appétit!