

White bean cream topped with maple glazed smoked pork shoulder

Recipe for Tapas

Description

Creamy white bean soup topped with a maple glazed pork shoulder crunch

Note

Swap the maple syrup for honey to get a completely different flavor with the same delicious result visually.

Ingredients

White bean cream topped with maple glazed smoked pork shoulder

- 1 Unit(s) White beans (540ml)
- 2 Unit(s) Chopped garlic
- 2 Sprig(s) Thyme
- 500 Ml Chicken stock
- 55 Ml Olive oil
- 150 Gr Smoked bacon
- 100 Ml Maple syrup
- 50 Ml Cream 35%
- 2 Sprig(s) Fresh cilantro

- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **four** at **425 F°**

Preparation

Chop the garlic. Drain and rinse the beans. Make your chicken stock. Pick the leaves off the cilantro.

Cream of garbanzo bean

Drop the beans inside the chicken stock and cook for 20 minutes. Place the beans in the blender and add a little bit of cooking liquid (enough to cover) Blend and add liquid as needed to get the desired consistency. Add cream and olive oil. Adjust the seasoning with salt and pepper. Fill in your shot glasses with the mixture and keep in a warm place

Smoked pork shoulder

Cut the pieces and pan fry until golden and crispy. Remove the excess fat and add the maple syrup to the pan. Place the pan in a hot oven allowing the syrup to reduce, caramelize and become sticky and shiny.

To serve

Top the shooter with a piece of the glazed ham and top with a cilantro leaf and serve immediately.

Bon appétit!