

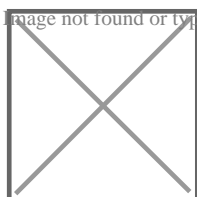
LOIN OF PORK WITH LEMONGRASS

Savoury recipe / by Peter Coucquyt



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Ingredients

Frozen speciality : Lemongrass

- 30g

Loin of pork - 600g

Honey - 100g

Soy sauce - 20g

Pork jus - 50g

Carrot - 300g

Celeriac - 200g

Red onion - 100g

Lemon - 1 p

rosemary

Thyme

Bay leaves

Vegetable stock

Butter

Put the honey and the soy sauce together with the porkjus and the lemongrass. Mix and heat in order to get an homogeneous mass.

Put the loin of pork in a vacuum bag and cook in water at 60°C to obtain a core temperature of 58 °C.

Cut the meat into 4 thick slices. Season with salt and pepper. Fry shortly in hot butter. Glaze the meat with the honey-soy-lemongrass sauce.

Clean and cut the vegetables into the desired shape. Braise in butter with thyme, bay leaf, rosemary and the zest of the lemon. Once the vegetables begin to roast, add the vegetable stock to cook them. When the stock has reduced, glaze with butter.

In this step

