

PORK KNUCKLE WITH SAUERKRAUT SALAD AND FRIES



Ingredients

10 portions

- Country Cooking Pure & Rustic fries 1,5 kg
- knuckle, about 300-400 grams/portion 10 pc
- water 1000 ml
- garlic cloves, finely chopped 30 g
- lemon, cut in halves 2 pc.
- fresh rosemary 10 g
- black, freshly ground pepper 5g
- sea salt 100 g
- wheat beer 250 ml
- flour 15 g
- honey 75 g
- sauerkraut 1 kg
- black olives, sliced 150 g
- grilled peppers, cut into strips 150g
- parmesan cheese, grated 10g

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Preparation

Insert garlic, lemon, rosemary, pepper and sea salt into a large pot and cover with water. Then insert the knuckles, so that they are all covered and marinate overnight in a cool place. Then remove the meat from the marinade and bake in a convection oven or steam for 1-1.5 hours (50% humidity, 160°C). Mix 2/3 wheat beer and honey. Increase the furnace temperature to 225°C and bake for 20-30 minutes more until meat is browned and crunchy. Remove the knuckle on board, let them rest for a while and rub with a mixture of beer. Prepare fries according to package instructions. Mix sauerkraut with olives, peppers and parmesan cheese, season to taste with olive oil and honey.

Serving

On a plate decorated with fresh herbs, beer, horseradish and hot mustard will fit ideally.

Tip

Pour 500 ml of beer into the remaining after baking sauce, add the diced vegetables and bake for a few minutes, and then enter in a separate bowl.



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