



Miele

Braised pork with apples in Gascony butter and pommes mousseline

By Shannon Bennett

20 minutes

Preparation time

4 hours

Cooking time

6 servings

Serves

INGREDIENTS

Braised pork

2 heads garlic, cut in half
3 sprigs thyme
Salt flakes and freshly ground black pepper
1.6 kg piece pork shoulder, deboned, skin off
6 sprigs thyme
600 ml chicken stock

Pommes mousseline

500 g potatoes, peeled
500 g butter, diced
75 ml milk, warm
Salt to taste

Gascony butter

250 g butter, room temperature
2 tbs garlic paste from pork
1 tsp sweet paprika
2 tsp Dijon mustard
½ tsp cayenne pepper
½ tsp nutmeg
Salt to taste
2 apples

Miele Accessories

Gourmet oven dish
Steam container

METHOD

1. In a medium gourmet oven dish, place garlic on the bottom of the dish. Sprinkle the thyme leaves, salt flakes and pepper over the garlic. Season the pork generously with salt and pepper and place on top of the garlic. Add the chicken stock to the dish.
2. Place into the Steam Combination Oven on shelf position 2. Select Combination Mode. Select Fan Plus at 120°C + 85% moisture +3 hours 30 minutes.
3. Check the pork; it is ready once the meat starts to fall apart. Remove the garlic from the dish and while still warm, squeeze garlic pulp from skin. This should give you approximately 2 generous tablespoons of sweet garlic puree. Discard skin and reserve puree for the Gascony butter.
4. Place a lid on the pork and place in a warm spot for the meat to rest.

Gascony butter

1. Place the butter in a bowl of an electric mixer fitted with a paddle and beat until pale and creamy.
2. Gradually beat in the remaining ingredients. Once fully mixed, reserve to the side.

Pommes mousseline

1. Place the peeled potatoes into the Steam Oven in a perforated steam container. Steam at 100°C for 30 minutes.
2. Once cooked, press the potatoes through a potato ricer into a saucepan. Whisk through the butter vigorously, and then add some warm milk to help it emulsify. Continue to whisk until silky smooth and season to taste with salt.

Apples

1. Using a Parisian scoop, spoon out spheres from the apple and place to the side.
2. Place the butter mixture in a small pan on medium heat, Induction setting 5-6, cook stirring constantly for approximately 4 minutes, add the apples and cook until slightly softened.

To serve

1. Carefully cut the pork into 6 equal portions and place each on a plate. Place a small scoop of the potato to the side, and some of the cooked apple. Pour over some of the cooking liquid from the pork, and spoon over some of the extra melted butter.