

# Pork shoulder with Roquefort sauce

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## Consejo del chef

Plate the pork with the vegetables, and season with salt, pepper, and Roquefort sauce to taste.

## Raciones para 2

**400 gr** Pork shoulder

**100 gr** Roquefort cheese

**200 gr** Cooking cream

**20 gr** Butter

Black pepper

Nutmeg

**400 gr** Small potatoes, baked

**200 gr** Cherry tomatoes on the vine

Tenderstem®

Salt

Olive oil

- 1** For the Roquefort sauce, melt the butter in a saucepan, add the cheese, cut into pieces, and melt it too. Then, add cooking cream, pepper, and nutmeg. Heat for five more minutes. Set aside.
- 2** For the veggies, preheat the grill to 180 °C, drizzle with olive oil, and cook the cherry tomatoes, Tenderstem®, and small potatoes (already cooked and halved) on both sides.
- 3** To cook the pork shoulder, use the grill with the meat function in medium-well done mode and close the grill.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/presa-iberica-al-grill-con-salsa-de-roquefort/>

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