Pork shoulder with Roquefort sauce



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

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