

Pork cheeks with red wine (Reserva red wine pairing)

COOKING
LOVERS TRIA



Consejo del chef

Serve with a glass of Reserva red wine.

Raciones para 1

4 Pork cheeks
4 Cloves of garlic
1 Onion
2 Carrots
Rosemary
300 ml Red wine for cooking purposes
250 ml Water
2 Tablespoons of cornstarch
3 Butter dices
Salt and pepper
Flour
500 gr Small potatoes for the mashed potatoes
50 gr Butter
150 ml Whole milk
Chives
Reserva red wine

- 1 For the pork cheeks, add salt and pepper, coat with flour, and fry in a pan with olive oil until golden brown. Set aside.
- 2 Use the same pan to stir fry chopped garlic, onion, and carrot. Then, add rosemary and pork cheeks, and pour in the red wine. Add water until covered, place a lid on the pan, and cook over low heat for one hour and a half.
- 3 Make sure the pork cheeks are tender enough, and set them aside.
- 4 Remove the vegetables from the sauce and reduce them by half. Use cornstarch dissolved in water to thicken it, and add butter for a softer sauce. Add salt to taste and put the pork cheeks back into the pan. Cook for two more minutes so the flesh absorbs the flavours.
- 5 For the mashed potatoes, cook the potatoes in boiling water for 30 minutes. Then, set it aside to cool for a few minutes, peel, and mash with a potato masher. Add diced butter and the whole milk, and mix until you have a smooth cream.
- 6 Serve the mashed potatoes at the bottom of a plate and place a pork cheek on top. Pour some sauce over it and garnish with chopped chives and rosemary.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/carilleras-vino-tinto/>

