

Pork cheeks with red wine (Reserva red wine pairing)

COOKING
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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/en/receta/carilleras-vino-tinto/>

