REGIONAL & SEASONAL

RECIPE

Smoked pork collar with broad beans and potatoes, recipe presented by the Maison Relais Contern.

6 servings

2 hours

Ingredients:

- 2 kg smoked pork collar (Judd)
- 100 g lean bacon snippets
- 1.5 kg broad beans
- 200 g onions
- 100 g chopped onion
- 200 g leeks
- 200 g carrots
- 100 g celery
- 2.5 kg potatoes (firm variety)
- 30 g butter
- 40 g flour
- 2 bay leaves
- 1 sprig savory
- salt and pepper
- cream

Recipe:

Put the meat in a saucepan filled with cold water, and bring to the boil. Skim the surface. Add the chopped vegetables and the spices, and leave to simmer gently. Cooking time: 70 to 95 minutes, depending on the size of the piece of meat.

Cook the bacon snippets gently in butter and add the chopped onions. Add the flour and cook until slightly coloured. Deglaze the pan with the stock from cooking the meat, whisking well. Add the broad beans and the savory, and leave to simmer gently until the beans are soft. Add a little cream, and season.

Peel the potatoes. Place them in lightly salted cold water and boil until tender.