

Twice cooked pork cheek with seared scallop and celeriac

This recipe is for 4 people and is a nice size starter or you could break it into a starter and a main course, I like combining these great products together as they complement each other with the natural sweetness of the scallops and the saltiness of the pork, everyone knows that apple goes well with pork and scallops so I have removed the apple and put these together.

Enjoy this recipe

Faithlegg Chef - Jenny Flynn

Ingredients

For the pork cheek

From your butcher get 4 even pieces of pork cheek approx. 100g each

For the rub

50g sea salt, 4 fresh thyme sprigs, 1 clove garlic crushed, ground 5 spice 1 tsp.,

For the cooking of the pork

1 can smoked chilli metal man beer.
200g melted butter

Glazing the pork cheeks

2tbsp dark soy sauce 2 tbsp maple syrup and 2tbsp balsamic vinegar

For the scallop

12 large scallops well-trimmed
Sea salt
Rapeseed oil for cooking

Celeriac

½ head of celeriac Peeled and diced
1 pint of milk
Salt and white pepper
1 sprig of celery for garnish just the leaf's

Method

- Ensure the pork cheeks are well trimmed of any sinew and even in size to ensure cooking times.
- On a tray cover the pork cheeks with the rub and cover with cling film and leave in a fridge over night to help infuse the flavour into the meat.
- Preheat your oven at 120c
- In a casserole dish mix in the beer and melted butter.
- Remove cling film and wash off the rub. Put into the casserole dish cover with a tight lid and cook in the oven for approx. 4hours until pork cheeks are soft.
- Allow to cool in the liquid not to lose any of the moisture in the meat.
- When cool if the pork is used for starter cut to your liking.
- Cook the celeriac in the milk until soft, remove the milk keeping milk separate, puree and adding milk as need to have a dropping liquid cover until plating.
- On a hot pan put the rapeseed oil and sear the well-trimmed scallops season with sea salt and cook for approx. 1 minute either size.
- On a separate pan put the glazing liquid in the pan and when it comes to the boil add the pork and reduce until it is like a running honey consistency turning the pork to get a nice caramelised colour.

To plate

- Pull the celeriac across the plate and place three scallop along the celeriac
- Put the pork at a 90c angle and pour sauce over
- Garnish with celery leaves

The best thing about this dish is that you can slow cook the pork the day before and finish it on the evening for your guests

Loin of lamb mint and lemon crust pea puree and Jeffares black currant jus

Loin of lamb is one of the gifts from the gods. It is easy to cook and always goes down well in Faithlegg. Loin of lamb is one of the meats that is never tough and is best served pink.

Enjoy this recipe

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Ingredients

Serves 4 Pax

2 loins of lamb approx
200-300g each
Sea salt
Rapeseed oil
20g butter

for the sauce

100g blackcurrants
50ml red wine
50g red currant jelly
1 clove of garlic
200ml lamb stock
1 sprig of rosemary

For the crumb

2 sprigs Fresh mint
¼ of a lemon,
100g Fresh bread crumbs toasted
20g Ground hazel nuts
Salt and pepper

Pea puree

200g Garden Peas
1 sprig of fresh Mint
Salt and pepper
150g butter
5ml white wine vinegar
Pea shoots for garnish

Method

- Trim the lamb and cut off the excess fat and score the fat side of the lamb. Portion, season leave to the side.
- In a food processor put in the lemon zest and juice and mint together buzz, in a bowl add the remaining ingredients check seasoning and keep in a warm area.
- Boil water add peas and mint, just before it comes back to the boil.
- Strain (keeping the liquid) buzz up together adding the pea stock back over the peas to get a runny consistency add the vinegar and melted butter check seasoning and strain again removing any lumps. Keep warm.
- In a hot pan heat the rapeseed oil put lamb loin in fat side down. Seal all sides place on a tray put some mint crumb on top and cook in the oven 170c for approx. 6 mins.
- Add blackcurrants to the pan and deglaze the pan add lamb stock rosemary and garlic.
- Reduce whiskey in the butter
- Remove the lamb from the oven and allow to rest.

To plate

Put dots of pea puree on the plate and a line of pea puree.

Carve the loin of lamb at an angle and place on the pea puree sprinkle more of the crumb on top and drizzle some blackcurrant jus over.