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# Honey Beer Pork Collar with Pimentón de la Vera PDO















by **Chef Wei Shan Tan**

Serves: 4

Preparation time: 10 minutes

Cooking time: 20 minutes

## INGREDIENTS

|          |   |  |           |   |
|----------|---|--|-----------|---|
| 50g      | Pimentón de la Vera                     |  <b>PDO</b>     | Spain     |  |
| 125g     | Honey                                   |  <b>Organic</b> | Romania   |  |
| 125g     | Champignons in brine                    |  <b>Organic</b> | Lithuania |  |
| 225g     | Hummus chickpeas spread                 |  <b>Organic</b> | Latvia    |  |
| 50g      | Garlic-flavoured extra virgin olive oil |  | Italy     |  |
| 125g     | Corn kernels                            |  | Portugal  |  |
| 125g     | Butter                                  |  | Ireland   |  |
| 500g     | Pork                                    |  | Finland   |  |
| 300g     | Wheat beer                              |  | Austria   |  |
| To taste | Sea salt flakes                         |  | Cyprus    |  |
| To taste | Pepper                                  |  | Other     |   |
| To taste | Herbs                                   |  | Other     |   |



After over 12 years of experience of cooking for prestigious restaurants, Chef Wei Shan Tan is now managing different business under the Mixsense Private Dining Group but also conducting cooking classes, demos and live show events.

## DIRECTIONS

### PREPARATION

- 01 Marinate the pork in wheat beer, sea salt flakes, pepper, Pimentón de la Vera and organic honey. Sit for a minimum of 4 hours.
- 02 In a mixing bowl, combine hummus chickpeas spread with garlic-flavoured extra virgin olive oil and season to desired taste. Set aside.
- 03 Slice the pork to small medalions and light season with sea salt flakes and pepper. In a saute pan on medium to high heat, sear the pork on each side until medium well doneness. Add cubes of butter and baste the pork until butter turns into beurre noisette. Drain and collect butter from the pan and repeat the searing process.
- 04 In another saute pan, lightly drizzle some garlic flavoured extra virgin olive oil and char corn kernels until they show signs of charring on the edges.
- 05 Saute the champignons in brine to dry off the excess brine and season to taste.

### ASSEMBLY

- 01 On a plate, spread one table spoon of hummus chickpeas spread and drag it down the plate. Lay 2-3 slices of pork onto the hummus in a curving manner.
- 02 Take the sauteed champignons and corn kernels and plate and spread them on the pork collar and the hummus.
- 03 Drizzle the garlic-flavoured extra virgin olive oil on top with some fresh herbs.
- 04 Serve and eat while hot.

## EU QUALITY SCHEMES



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This label ensures that products certified as organic have fulfilled strict conditions on how they must be produced, processed, transported and stored, with a limited environmental impact. It encourages responsible use of energy and natural resources, maintenance of biodiversity and a high standard of animal welfare.



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