



Brined Pork Chop with Cauliflower Rice and a Celeriac and Apple Sauce – Maurice Montero

Ingredients for the class:

100g cauliflower rice
1 x lime
20 gr flat parsley
5g olive oil extra virgin
50g celeriac
50g apple granny smith
10g mayonnaise
10g cider vinegar
10g dill
10g olive oil

Sauté the cauliflower rice for about 1 min then add chopped parsley, lime, salt and pepper and olive oil.

Cut celeriac and apple in fine strips, add mayonnaise dill and cider vinegar and season with salt and pepper.

INGREDIENTS for braising overnight pork chop

21g salt
9g sugar
0.3 litres of water
2g peppercorn
2g star anise
2g coriander seeds
1x pork chop

Heat water with spices, salt and sugar. Cool and add pork chops overnight.