



PAN-SEARED PORK CHOPS WITH MUSTARD SAGE SAUCE AND CARAMELIZED CELERIAC PURÉE

BY CHEF PIERRE CHECCHI



Ingredients

- 1.3 lbs celeriac, sliced thin
- 2 1/4 cups whole milk
- 9 tbsp butter
- 1/2 cup heavy cream
- 2 oz Parmesan rind
- 3 sprigs of fresh thyme
- 2 tbsp coriander seeds, lightly toasted
- 1/2 tsp black peppercorns, lightly toasted
- Salt to taste
- 3 each 5 -6 oz Pork chops or
- 1 pork tenderloin (12 oz)
- Salt and pepper
- 2 tbsp oil
- 2 tbsp butter
- 1 tbsp whole grain mustard
- 3/4 cup apple cider
- ¾ cup chicken or vegetable stock
- 4 leaves of fresh sage

Instructions

- Prepare the Celeriac: Trim off any rough outer skin from the celeriac. Thinly but roughly slice the celeriac with a sharp knife.



Instructions (ctd)

- In a large pan over high heat, Brown the butter to a noisette (hazelnut) level, ensuring it doesn't burn.
- Cook the Celeriac with the browned butter.
- Add half of the infused milk to the cooked celeriac and let it absorb. Once all the liquid is absorbed, blend the mixture in a table top blender until smooth for about 3 mn
- Add the remaining infused milk as needed to reach the desired silky purée consistency. Season with salt and pepper to taste.
- Season the pork with salt and pepper. Heat the oil in a sautee pan over medium-high heat. Pan-fry the pork with the butter until cooked through and golden brown on both sides. Remove from the pan and set aside to rest.
- In the same pan, add the picked sage leaves and fry until fragrant.
- Take out sage leaves from the pan, pour in the cider, and reduce fully.
- Once the cider is reduced, add the stock and bring to a simmer to reduce by half.
- Stir in the mustard and let the mixture reduce to a slightly thickened consistency.
- On a serving dish ,serve the caramelized celeriac and Parmesan purée alongside the pan-fried pork. Drizzle with the mustard sage sauce.

Enjoy !



If you tried this recipe we would love to see your creation. Tag us on Instagram @kendallcollege