



Catalan recipe for this wine:
Brochettes

Porc chops with crushed tomato

Serves 6

Cooking time: 40 mn Preparation: 30 mn



We recommend with this dish:
La Pierre Blanche rouge
Vin de Pays des Côtes Catalanes

INGREDIENTS

- 6 porc chops
- 1,2 kg tomatoes
- 6 potatoes
- 2 onions
- 2 garlic cloves
- 5 cl lemon juice
- 2 sprigs thyme
- 2 sprigs sage
- 2 tablespoons olive oil
- salt, pepper, sugar

PREPARATION AND COOKING

1. Cook peeled potatoes in salted water for 20 mn.
2. Peel off the skins and dice tomatoes.
3. Peel and chop onions and garlic, fry in a pan with half of the olive oil. Add tomatoes, minced herbs, a pinch of sugar, salt and pepper. Let simmer for 20 mn.
4. Strain potatoes and cut in slices. Align on the crushed tomatoes and keep hot.

5. Fry porc chops for 6 mn each side in the rest of the olive oil. Pour away the fat, add lemon juice and stir well to mix with the gravy. Reduce until you get a sirup like sauce.

6. Serve the porc chops on the crushed tomatoes sprinkled with lemon juice.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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