



Pork chop sous vide with a trilogy of purées

Ingredients

For marinating

- 1kg French-cut pork chops
- **25g Dry BBQ Marinade (Art. 51003)**
- 40ml water
- 40ml olive oil

For the sauce

- **30g Gravy Sauce (Art. 43881)**
- 250ml red wine
- Fresh thyme
- 1 small cup of espresso
- 50g butter

For the garnish

- **2g Five Spice Blend (Art. 1422)**
- **10g Premium Vegetable Broth (Art. 43952)**
- **40g Red Twist Dressing (Art. 55308)**
- **10g Coffee Rub (Art. 51013)**
- 200g peeled roasted beets
- 40ml olive oil
- 200g carrot puree
- 200g chestnut puree
- 150g broccoli florets (steamed)
- 50g butter
- Salt and pepper
- Fried puff rice

Cooking instructions

1. Prepare the carrot puree by boiling the carrots in the Premium Vegetable Broth. Blend in a Thermomix, season with Five Spice Blend, and flavour with butter. Continue with the beetroot puree by blending the beets at high speed, seasoning with salt and pepper, and adding olive oil and Red Twist Dressing. Finally, flavor the chestnut puree with butter and Coffee Rub seasoning.
2. Prepare the Dry BBQ Marinade according to the instructions and marinate the pork chops in avacuum-sealed bags for 3-6 hours. Cook sous vide at 72°C for 2 hours.
3. In a saucepan, bring the wine, thyme, and espresso to a boil. Thicken with the Gravy Sauce. Remove from heat and incorporate the butter.
4. Grill the pork chops over high heat grill until they get a nice color and crust. Serve with the three warm purees and broccoli tossed in olive oil. Pour the sauce over and garnish by sprinkling Coffee Rub seasoning and fried puff rice.

