

Beef-marinated roast pork shank

Ingredients

- 1 1/2 kg of pork shank
- **100g Beer Marinade (Art. 50632 CL)**
- **10g of Garlic Paste (Art.55014)**
- **40g Demi Glace Premium (Art. 43821)**
- 100g of celery
- 150g onion in rings
- 250g of mushrooms
- 2 bay leaves
- 50ml of olive oil
- 300ml of dark beer

Cooking instructions

1. Marinade the pork shanks with Beer Marinade and place in the fridge for 1-2 hours.
2. After, place in a baking tray with half the beer. Cover and roast in the oven on a low heat (160-170 °C) for 2 1/2 hours. Any gravy they leave is kept and strained.
3. Sauté the already chunkily cut mushrooms, carrots and celery in a large saucepan with hot olive oil. Add the onions and the Garlic Paste, sauté and extinguish with the rest of the beer.
4. Add a little water (if needed), the gravy and the Demi Glace sauce. Stir and finally add bay leaves.