

HOST
OLYMPIA LONDON

RECIPE CARD

THE
GATHERED
TABLE

**José
Pizarro**

FLAMENQUIN, MUSTARD MAYO & HOMECOOKED CHIPS

INGREDIENTS

1 egg yolk
1/2 tsp dijon mustard
100ml olive oil
1/2 lemon
500g red potatoes
600g pork tenderloin fillets
8 slices of Serrano ham
30g Manchego cheese
2 eggs
25g plain flour
150g panko breadcrumbs
Salt
Vegetable oil for deep frying

SERVES 4

METHOD

1. Mustard mayonnaise: separate egg, beat yolk with Dijon mustard and season. Gradually whisk in olive oil until smooth mayo. Add squeeze of lemon to taste and chill until needed.
2. Homecooked chips: peel and cut potatoes into thin strips and place in saucepan of cold salted water. Bring to boil and simmer very gently for 4-5 mins until tender. Drain well, spread out on baking tray and chill for 1 hour.
3. Heat deep fat fryer to 130°C and fry potatoes for 7-8 mins, until lightly golden. Drain and cool.
4. Butterfly pork fillets and place between 2 sheets of cling film. Using rolling pin, gently bash fillets so each flattens a little but taking care not to break flesh. Cut each fillet in half, lay 2 slices of Serrano ham over each, split grated Manchego on top and roll up fillet. Secure with a skewer at each end.
5. Dust each pork fillet in flour, eggs and then breadcrumbs until evenly coated.
6. Heat fryer to 180°C and deep fry pork until cooked.
7. Place cooked pork fillet onto kitchen paper to soak up excess fat and keep warm while cooking chips. Fry chips for a second time until golden brown and crispy.
8. Slice pork and serve with chips and mustard mayo.

Per portion: Energy 5243 kJ/1262 Kcal Fat 91.5g Saturates 15.2g Sugars 2.6g Salt 3.77g

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