

Pig's Cheeks with Crisped Ears, Chard and Bay Leaf

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Serves 4 people

CHEEKS

- 600 g pig's cheek
- 1 carrot
- 1 piece of celery
- 3 onions
- 1 tbsp. tomato puree
- 0.2l white wine
- Rosemary, thyme
- 1-2 cloves of young garlic
- Veal stock

Clean the pig's cheek and gently brown in olive oil until it has an appealing color.

Dice carrots, celery and onions into walnut-sized cubes and add to the meat. As soon as the vegetables are also browned add the tomato puree, sauté again and then deglaze with white wine. Reduce the white wine down until it has almost all gone. Fill with veal stock – or water will also do – so that it is almost covered and stew in the oven until soft, stirring occasionally. Depending on the quality of the meat, this will take between 2 and 4 hours.

As soon as the cheeks are soft, remove them from the stock, pass the stock through a cloth strainer and taste – reducing further if need be.

PIG'S EARS

- 2 pig's ears

Salt down the ears for 2 hours then rinse and allow to simmer carefully in lightly salted water until soft.

Then remove, dry, cut into fine strips, roll in corn flour and bake until crisp at 160°C.

CHARD

- 1l Bärenmarke milk or similar with at least 3.8 % fat
- 3 fresh bay leaves
- 3 shallots
- 2 limes
- Brown sugar
- Olive oil
- 1 to 2 chards

Salt and pepper

- 1 to 2 top-quality anchovies, if preferred also sliced into the chard salad

Bring the Bärenmarke milk to the boil with the bay leaves and reduce down to half.

Separate the leaves from the stems for the chard, remove the skin from the stems – similarly to rhubarb – and slice into sticks.

Cut the leaves in julienne form and marinate like a salad with a dressing made from lime juice, salt, brown sugar and olive oil.

Dice the shallots into fine cubes and sauté in butter, add the chard stems and steam with the bay leaf milk just enough so that the chard is simultaneously reduced down as much as the bay leaf milk.

To serve:

Plate up the cheek with the sauce, placing the crisped ears on top. Add the chard, at least one top-quality anchovy, the salad and the remaining milk frothed up.

