



BLACK PORK BLADE STEAK

INGREDIENTS

4 Sucrine Lettuces (preferably)

PASTE

2 kg Red peppers
2 kg Rock salt

10 g Cumin
12 g Dry garlic
23 g Pimentón de la vera
75 ml Red wine vinegar
140 ml Olive oil

BEET VINEGAR

Beet juice
Red wine vinegar

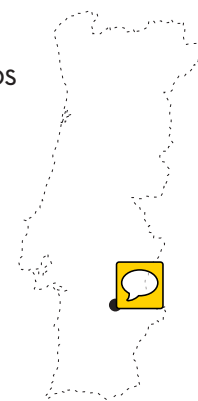
MEAT AND JUS

100 g Shallots
100 g Lemon thyme
1 Morcela (blood pudding)
3 l Demi-glacé

1 l Grapeseed oil
800 g Alentejo pork shoulder

CHEF **JOÃO RODRIGUES**
LOCAL **HERDADE DO ESPORÃO**
REGION **ALENTEJO**

WINE **ESPORÃO COLHEITA RED**
OLIVE OIL **ESPORÃO ORGANIC OLIVAL DOS ARRIFES**



Madeira


Açores



PREPARATION

Clean the peppers and place in salt for 48 hours. Remove and grind with the remaining ingredients until you get a paste. Spread the paste on the lettuces and grill them. Keep brushing and turning until they have the right texture.

BEET VINEGAR

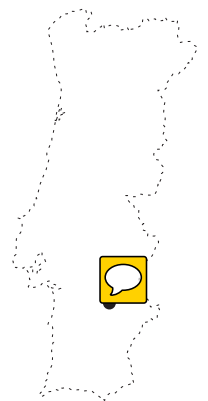
Combine and strain with an etamine 

MEAT AND JUS

Braise the shallots, the blood pudding and the lemon thyme, and add the demi-glace. Allow it to infuse well and grind.

PLATING

Slice the shoulder and serve with half a lettuce on top. Underneath, the blood pudding and beet vinegar jus spread on the plate.



Madeira

Açores

