



## PIG'S TROTTERS AND CILANTRO TERRINE

### INGREDIENTS

#### PIG'S TROTTERS

1kg pig's trotters  
6 garlic cloves  
2 onions  
3 cloves  
1 bay leaf  
30g salt (for the brine)  
Salt and pepper to taste  
Water  
Olive oil  
1 Bunch of cilantro

#### ONION PICKLES

300g pearl onions  
450ml white wine vinegar  
250g sugar  
2 bay leaves  
Black peppercorns  
20g salt  
1l water

#### VINEGAR GEL

250ml aged red wine  
vinegar  
3g xanthan gum

#### CHEF MICHELE MARQUES

LOCAL **ESTREMOZ**  
REGION **ALENTEJO**  
WINE **MONTE VELHO WHITE 2017**  
OLIVE OIL **ESPORÃO EXTRA VIRGIN**

### PREPARATION

Wash the pig's trotters thoroughly and place in a brine with 30g of salt and 1l of water for 24h.

Cook them in a pot with 1 onion (stud the onion with the cloves so they don't get lost), the bay leaf and 1 garlic clove.

Let them cook for about 1h30m until the meat starts falling off the bones. Remove the pig's trotters and reserve the broth. Debone the pig's trotters and slice roughly. Mince the garlic cloves, the onion, and the cilantro stems and braise in olive oil.

Add the pig's trotters and allow them to braise for another 2 minutes. Add some of the broth, then rectify the seasoning.

Set the pig's trotters on a tray and place another one on top in order to weigh them down. Refrigerate for about 24h.

Prepare the 'coentrada' (cilantro sauce) by warming the remaining cooking broth and the cilantro. Blend the mixture.

Slice the terrine and serve with the broth, the pickles and the vinegar gel.

You can replace the vinegar gel with vinegar, simply add it to the 'coentrada'.

### ONION PICKLES

Boil the water with salt in a pot. Place the onions in the water for about 20 seconds and remove them straight into a bowl with cold water and ice. Drain and reserve.

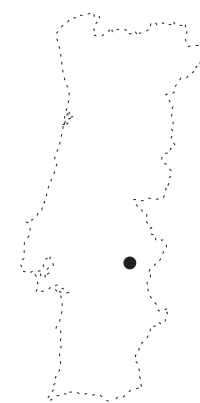
Mix the sugar in the vinegar until it is completely dissolved. Add the bay leaves and the peppercorns, followed by the onions. Place in a hermetic sterilized jar.

### VINEGAR GEL

Heat up the vinegar and add the xanthan gum. Stir well and refrigerate.

Next, emulsify with a whisk. Keep refrigerated.

Enjoy.



Madeira

Açores

