

Pork loin cooked with blond beer, oven cooked potatoes, sour cream with shallots, garlic and fresh herbs

Recipe for 4 persons

Description

A dish to protect you from the winter time.

Note

You could spice the cream a little beat, with adding some horseradish.

Ingredients

For the pork loin

- 800 Gr Pork roast
- 350 Ml Blond beer
- 2 Unit(s) Cloves
- 2 Unit(s) Bay leaf
- 2 Unit(s) Carrot
- 2 Unit(s) Onion

- Vegetable oil
- Salt and pepper

For the oven cooked potatoes

- 4 Unit(s) Potatoes
- 250 Ml Sour cream
- 1 Unit(s) Shallot
- 1 Unit(s) Garlic
- 6 Sprig(s) Chives
- 3 Sprig(s) Parsley
- 50 Gr Butter

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **75 mins**

For the preparations

Peel and minced the onions and the carrots. Cut the shallots finely, chop the garlic, the parsley and the chive. Wash the potatoes.

For the pork loin

Put some salt and pepper all around the loin. In a hot iron pot with vegetable oil, roast the loin all around, take it off the heat, put the rest of the ingredients. Cover it, and cook it in the oven for 1h15 minutes, until it's cooked.

For the oven cooked potatoes

Cut 4 sheets of aluminium foil, in each one put a potatoes and do a deep cross with a knife on the top. Put a spoon of butter, a pinch of sea salt and fresh crack pepper. Put it on a backing tray and close it, and cook it in the oven for 45 minutes. In a bowl, put the sour cream and the rest of the ingredients, salt and pepper and mix it well.

For the plating

Slice the pork loin, in a plate, put a potatoes, garnish it with the cream. Put two slices of loin on the side and top it with the cooking sauce.

Bon appétit!