German Pork Hocks with Sauerkraut

Overview

Difficulty: Easy

Servings: 4 to 6

Preparation Time: 30 mins

Cooking Time: 120 mins

Ingredients

Pork Hocks

2 Bay Leaves

2 Carrots

2 Stalks Celery

2 Fresh Meaty Pork Hocks (Washed)

2 Sprigs Thyme

2 White Onions

4 Juniper Berries

1 Tablespoon Black Peppercorn

2 Tablespoons Salt

Sauerkraut

1 Sprig Thyme

3 Strips Streaky Bacon

10g Garlic

20g Shallots

250g Sauerkraut (Drained)

2 Tablespoons Butter

A Pinch Caraway

To Taste Salt

To Taste White Pepper Powder

Garnish

1 Lemon

20g Parsley

2 Tablespoons Mustard of Choice

1. Methods for Pork Hocks

Step 1

Peel carrots and celery, and cut them into chunks. Cut white onions into quarters. Bring to boil a pot of water, sufficient to submerge pork hocks and ingredients.

Step 2

Add pork hocks, cut white onions, carrots and celery, thyme, bay leaves, black peppercorn, juniper berries, salt into pot, and continue to boil for 10 minutes.

Step 3

Lower heat to simmer for about 90 minutes, making sure all ingredients are fully cooked and soft.

Step 4

Preheat oven to 200^{0}C using 4D Hot Air mode.

2. Methods for Sauerkraut

Step 5

Slice streaky bacon into small strips. Blend garlic and shallots to form paste with your Hand Blender.

Step 6

In a medium-sized pan, melt butter. Add sliced bacon and render fat. Add garlic and shallot paste, thyme, caraway, and fry for about 5 minutes until brown.

Step 7

Add drained Sauerkraut. Stir and cook for about 10 minutes until dry. Season with salt and pepper. Set aside once cooked.

Step 8

Gently remove cooked pork hocks from water to avoid breaking skin. Place on tray, and roast in oven for about 15 minutes until skin is crispy.

Step 9

Chop parsley. Grate lemon zest over Sauerkraut. Top roasted pork hocks and Sauerkraut with chopped parsley. Serve with mustard, and enjoy.