



Pork Rilette with Apple Chutney

Overview

Difficulty: Medium

Servings: 10

Preparation Time: 45 Minutes

Cooking Time: 3 Hours

Ingredients

1kg Pork Belly – Deskinned

1kg Pork Neck

2L Pork Fat

5-6 Sprigs Thyme

1 Yellow Onion

5 Cloves

2 Carrots

5g White Pepper Powder

1g Nutmeg

4 Green Apples

2 Teaspoons Sugar

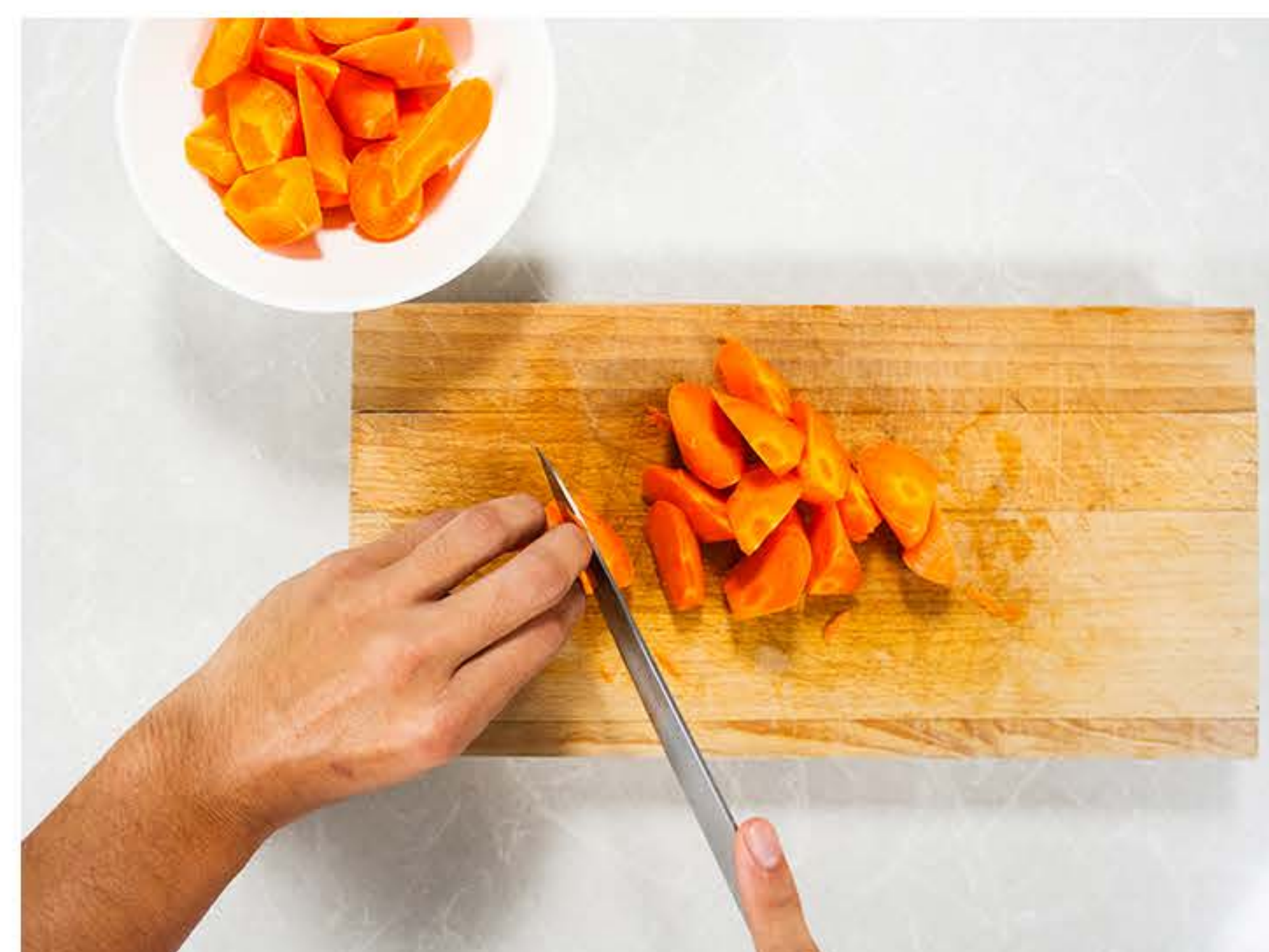
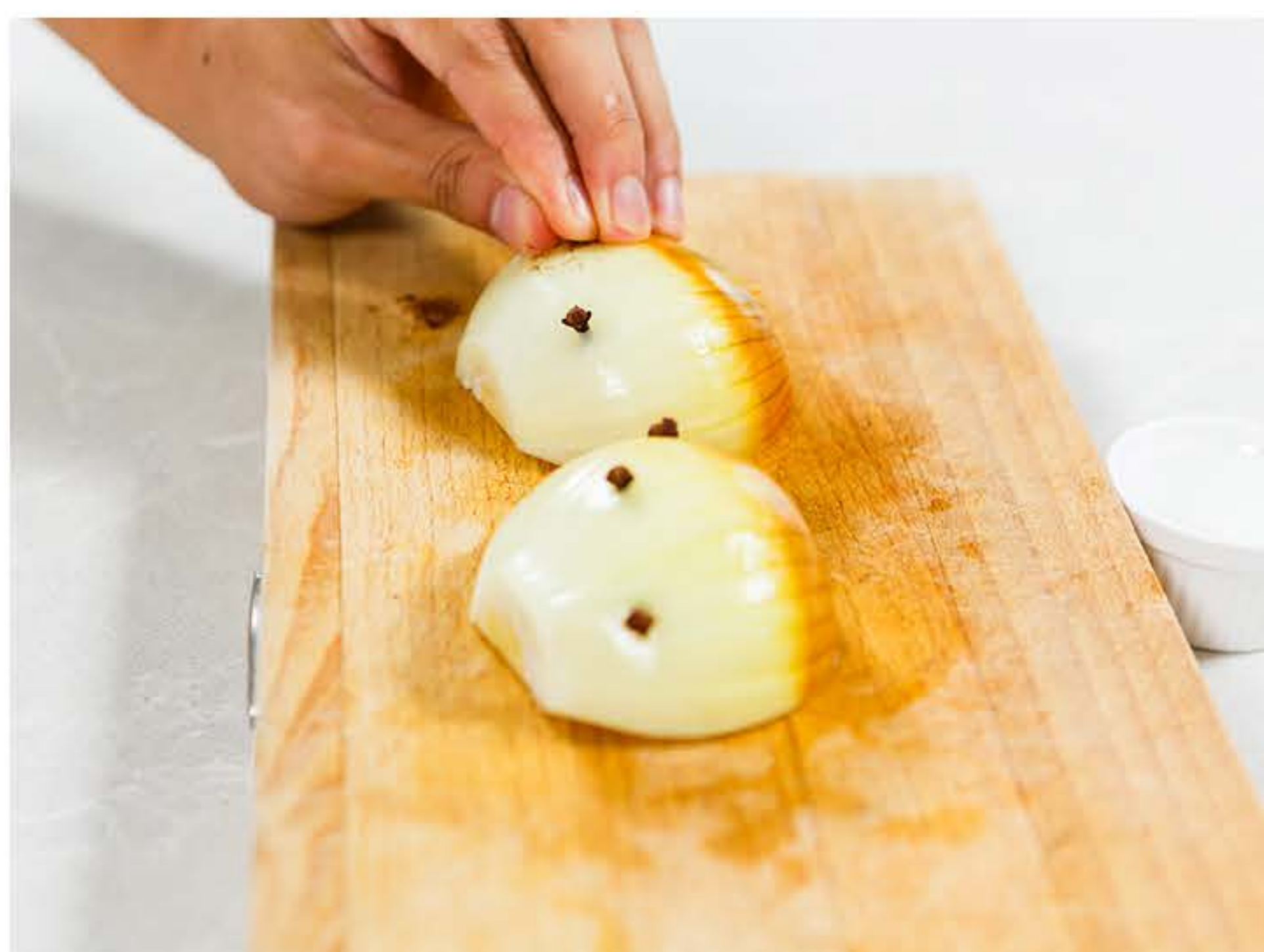
1 Tablespoon Sugar

1 Tablespoon Butter

1. Methods for Pork Rilette

Step 1A

Cut the pork belly, pork neck, carrots and onions into chunks, then stud the cloves into the onions.



Step 1B

Heat up the pork fat to 50°C, and add the pork chunks, studded onions, carrots and thyme into the fat.



Step 1C

Cook and maintain the temperature at 70°C to 80°C till the meat falls apart easily.



Step 1D

Remove the meat from the mixture and shred them.



Step 1E

Thereafter, season the meat with nutmeg, white pepper powder and sugar. Mix them well, and flatten them slightly.



Step 1F

Drizzle pork fat till it covers the mixture fully. Refrigerate the mixture after it has cooled.



2. Methods for Apple Chutney

Step 2A

Peel the green apples and cut them into cubes.



Step 2B

Melt butter on a heated pan, add sugar and cook the green apple cubes till they soften slightly.



Step 2C

Blend them into a paste.



3. Assembly

Step 3A

Pour the pork rilette into a pan or a container.



Step 3B

Serve the pork rilette with apple chutney and wafers or bread.

