

KUROBUTA PORK CHOP

Apple-Cabbage Slaw, Cider Pan Jus

(Serves 2) ADVANCE ★★★★★ TIME: 40mins



INGREDIENTS

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| Kurobuta Pork Chop, 250gm bone-in | 2 pcs |
| TSB Spice Premix (<i>Ras el Hanout, Paprika, Garlic Powder, Onion Powder</i>) | 10gm |
| Butter | 30gm |
| Red Cabbage, shredded | 50gm |
| Green Apple, shredded | 2 pcs |
| Golden Raisins | 20gm |
| Cider Vinegar | 25ml |
| Sugar, to taste | |
| Olive Oil | 2 tbsps |
| Salt, to taste | |
| Lemon (<i>for juice</i>) | 1 pc |
| Fond de Veau (<i>sauce</i>) | 150ml |

METHOD

1. Marinate pork chop with TSB spice premix and olive oil. Leave in fridge for 30 minutes.
2. Thinly shred cabbage and apple. Transfer ingredients into mixing bowl and mix with raisins, cider vinegar, lemon juice, sugar and salt. Remove excess liquid from the slaw. Toss with olive oil and set aside in the chiller.
3. Pat dry the pork chop and season with salt.
4. Heat olive oil in frying pan over medium to medium-high heat. Melt butter and wait till hot, then place pork chop for 2-3 minutes on the first side. Flip and cook until golden brown on the other side (make sure no pink juices remain).
5. Remove pork chop from pan and place it on a plate with the slaw.
6. Deglaze pan with remaining cider vinegar and add in Fond de Veau. Reduce sauce to your preference.
7. Drizzle sauce over pork chop and serve.


*Fresh from our
 Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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 RECIPES AND
 IMAGES ONLINE!

