

Cabbage with smoked pork salad

CUISIMAGES

Ref :
1409

Type :
Salad

Preparation :
20 mn
Rest: 30 mn

Cooking :
2 mn

Cost :


Difficulty :


Origin :




For 6 persons

- ½ white cabbage
- 12 fine sections of smoked pork bellies
- 2 tablespoons of tarragon
- 2 tablespoons of chive
- 1 tablespoon of mustard
- 6 tablespoons of Xérès vinegar
- 1 clove of garlic
- 1 lemon
- 100 ml of oil
- Salt and pepper



Clean cabbage and slice, removing the large veins.

Mix cabbage in a food processor.



In a frying pan, brown the pork for 2 min over a hot fire.

Remove the pork and add vinegar. Bring to a boil.



Chop garlic finely and add to vinegar.



Pour vinegar garlic sauce on the cabbage and mix well. Cover and put it on the bottom of the refrigerator.

In a bowl, mix the lemon juice, mustard, salt, pepper. While stirring, add oil to thicken.



Add tarragon and chive and mix.

For each serving plate, place two slices of pork on a bed of cabbage. Sprinkle the sauce.



Recommandation

For best flavour, let sit before serving

Variante

Wine

Côtes du Rhône