

Braised Pork with Mushroom and Coriander

Afelia

INGREDIENTS:

Servings: 2 people

Leg of pork or pork loin	350 g
New potatoes	250 g
Button mushrooms	100 g
Butter or corn oil	3 tbs
Red wine	80 ml
Crushed coriander seeds	1 tbs
Salt and freshly ground pepper	to taste

Servings: 4 people

Leg of pork or pork loin	650 g
New potatoes	500 g
Button mushrooms	200 g
Butter or corn oil	80 ml
Red wine	160 ml
Crushed coriander seeds	2 tbs
Salt and freshly ground pepper	to taste

Servings: 6 people

Leg of pork or pork loin kg	
New potatoes	750 g
Button mushrooms	300 g
Butter or corn oil	120 ml
Red wine	240 ml
Crushed coriander seeds	2 tbs
Salt and freshly ground pepper	to taste

Servings: 8 people

Leg of pork or pork loin	1 1/4 kg
New potatoes	1 kg
Button mushrooms	400 g
Butter or corn oil	180 ml
Red wine	320 ml
Crushed coriander seeds	3 tbs
Salt and freshly ground pepper	to taste

Servings: 10 people

Leg of pork or pork loin	1 3/4 kg
New potatoes	1 1/4 kg
Button mushrooms	500 g
Butter or corn oil	200 ml
Red wine	400 ml
Crushed coriander seeds	3 tbs
Salt and freshly ground pepper	to taste

Servings: 12 people

Leg of pork or pork loin	2 kg
New potatoes	1 1/2 kg
Button mushrooms	600 g
Butter or corn oil	240 ml
Red wine	480 ml
Crushed coriander seeds	3 tbs
Salt and freshly ground pepper	to taste

TOOLS:

Chef's knife
Cutting board
Vegetable peeler
Small knife
Heavy saucepan with a lid
Wooden spoon
Pepper mill

INFO:

This dish is a favorite of tavernas throughout the island. The use of coriander reflects the Arabic influence on Cypriot cooking.

TIME:

prep time : 01:00

cook time : 00:40 - 01:00

PREPARATION:

Cut the meat into small cubes. Peel and halve the potatoes. Trim the mushrooms. Heat half of the butter in the pan, and fry the potatoes until golden brown. Remove the potatoes from the pan. Fry the cubes of meat in the remaining butter until brown on all sides. Remove the meat from the pan. Stir-fry the mushrooms for 3 minutes. Add the meat and mix well. Add the wine and coriander. Season to taste with salt and freshly ground pepper. Add the potatoes to the pan. Cover the pan and simmer for 40-60 minutes until tender. Serve hot.