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BUSINESS

TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

ROAST PORK WITH PEASE PUDDING, POMME ANNA & BLACK PUDDING CROQUETTES

INGREDIENTS

FOR THE ROAST PORK

10no. Bone loin of pork, French trimmed & skin scored

5L Water, cold

500g Table salt

FOR THE PEASE PUDDING

60g Butter

100g Onion, sliced

500g Green split peas

1.5L Water

33g Knorr Professional Ham Paste Bouillon

Malt vinegar, to season

FOR THE POMME ANNA

1.2kg Maris Piper potatoes, peeled and finely sliced

20g Knorr Professional Mushroom Paste Bouillon

5g Salt

300ml Butter, melted

5g Cracked black pepper

METHOD

FOR THE ROAST PORK:

- In a deep gastro tray add the cold water and salt and whisk together.
- Once combined, place in the pork loin and leave to brine for at least 12 hours.
- When ready to cook drain the pork from the brine and pat dry.
- Line a gastro tray with a cooling wire.
- In a gastro tray place a wire trivet and add the pork. Put the pork in the oven at 220°C for 25 minutes to get the crackling crisping up, then reduce the heat to 160°C for 1 hour.
- Once the pork core temp reaches 65°C* remove the pork from the oven and rest for 30 to 40 minutes.

FOR THE PEASE PUDDING:

- Melt the butter and sweat the onions until soft.
- Add in the split peas, water and KNORR Professional Ham Paste Bouillon to the pan and bring to a gentle simmer.
- Cook for 1.5 hours or until the peas are tender.
- Place into a blender and blitz until smooth, then pass through a fine chinois, season with malt vinegar, salt and white pepper then cover and chill until ready to serve.

FOR THE POMME ANNA:

- Line a 20cm frying pan with baking parchment.
- Whisk together the melted butter and KNORR Professional Mushroom Paste Bouillon.
- Add the potatoes to a bowl then pour on the mushroom butter, salt and pepper and toss together to ensure they are evenly coated.

[RECIPE CONTINUED ON NEXT PAGE](#) →

*Please follow your own food safety policy in terms of core temperatures



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INGREDIENTS (CONTINUED)

FOR THE BLACK PUDDING FRITTER

- 250g Black pudding
- 100g Warm mashed potato
- 10g Chives, finely sliced
- 50g Flour
- 8no. Eggs, whisked
- 100g Panko breadcrumbs

TO SERVE

- 1kg Cavelo Nero, core removed & washed
- 300ml Pork gravy on the side

METHOD (CONTINUED)

FOR THE POMME ANNA (CONTINUED):

- Arrange the potatoes into neat layers until you have used up all the potatoes.
- Place a greaseproof paper layer on top of the pan and bake at 170°C for an hour or until the potatoes are cooked through.
- Remove them from the oven then compress with a pan the same diameter as the top of the pan. Press overnight.

FOR THE BLACK PUDDING FRITTER:

- Dice the black pudding into 1cm pieces then sauté till crisp over a low heat.
- Mix in the black pudding, along with the warm mash potatoes, chives and seasoning.
- Place the mix in a clingfilmed lined tray then place in the fridge to cool and set overnight.
- Remove the croquette from the tray and cling film, cut the croquette into 10 equal size dice.
- Pane in the flour, eggs and panko crumbs so that you have an even coating.
- Place onto a tray and into the fridge, until service.

TO SERVE:

- Turn out the pomme anna onto a lined baking sheet and place into the oven at 180°C until golden.
- Cook the Cavelo Nero in a little water and butter emulsion to wilt, then season before plating.
- Just before serving deep fry the black pudding croquettes, and reheat the pease pudding.
- Remove the pomme anna from the oven and cut into 10 wedges.
- Spoon the Pease pudding onto plates along with the wilted black cabbage and pomme anna portion, carve the pork and place onto the cabbage alongside a black pudding croquette finish with a little pork jus to serve.