

Pork rack glazed with spiced honey, mashed potatoes with Migneron de Charlevoix cheese, wilted spinach

Recette pour 4 personnes

Description

Pork loin roast in the oven and coated with a honey flavored with allspice, mashed potatoes so aligot Migneron Charlevoix cheese, served with a fallen spinach with butter and garlic.

L'idée déco

Starting your roast in a cold oven will allow the meat to cook slowly and result in a pork rack really tender and juicy.

Ingrédients

For the porck rack glazed with four spice honey

- 1 Unit(s) Pork rack (4 chops)
- 120 Ml Honey
- 5 Ml Four spice mix
- 2 Unit(s) Red onion

- Vegetable oil
- Salt and pepper
- Butter

For the potato mash

- 600 Gr Yukon gold potatoes
- 100 Gr Migneron de charlevoix cheese
- 100 Ml 35% cooking cream
- 50 Gr Butter

- Vegetable oil
- Salt and pepper
- Butter

For the wilted spinach

- 200 Gr Spinaches
- 1 Clove(s) Garlic
- 20 Ml White wine

- Vegetable oil

- Salt and pepper
- Butter

Préparations

Temps de préparation **90 mins**

Préchauffez votre four à 425 F°

General preparation

Slice the red onion. Cut cheese into cubes. Peel and cut potatoes into cubes and put them in cold water. Chop the garlic finely.

For the roasted pork rack

In a small saucepan, heat the honey over low heat with the mixture of spices for 5 minutes. Season the pork with salt and pepper. In a hot pan, drizzled with vegetable oil, sear every side until you reach a golden brown coloration on high heat. Set aside. Add the red onion, and sauté for 1 to 2 minutes. Transfer to a roasting pan place the pork rack on top, and drizzle with the spiced honey. Place inside the oven set it to 350 ° F. Drizzle with spiced honey 2-3 times during cooking. Roast for about 1h-1h30 until the inside reaches 68 ° C. Let the meat rest for at least 15 minutes in a warm spot before cutting into individual ribs.

For the mashed potato

In a saucepan, place the cubed potatoes, cover with cold water and add some salt. Bring water to boil and simmer over medium heat for 20-25 minutes until tender. Drain. Make a puree with a potato masher. Gradually mix in the cheese Migneron, add the butter and hot cream. Season with salt and pepper and set aside.

For the wilted spinach

Just before serving, in a hot pan, add a knob of butter and drop the spinach, white wine and chopped garlic. Season with salt and pepper.

To serve

In each plate, place a scoop of mashed potatoes, a few wilted spinach, and finally a pork chop drizzled with some spiced honey.

Bon appétit!