

# Roasted pork chop served with caramelized apples purée and oregano roasted vegetables

## Recette pour 4 personnes

**Description** Pork chop on the bone seared and roasted served with caramelized apples purée and roasted parsnips, celeriac and carrots in oil of oregano.

**L'idée déco** Temper the pork chops at least 30 minutes before searing to get a nice even cooking.

## Ingrédients

For the pork chop

- 1 Unit(s) Pork rack (4 chops)
- Vegetable oil
- Salt and pepper

For the roasted vegetables in oregano oil

- 400 Gr Celeriac
- 2 Unit(s) Carrot
- 2 Unit(s) Parsnip
- 1 Bunch(es) Oregano
- Vegetable oil
- Salt and pepper

For the caramelized apple puree

- 4 Unit(s) Cortland apple
- 10 Gr Sugar
- 30 Gr Butter
- Vegetable oil
- Salt and pepper

## Préparations

Temps de préparation **45 mins**

Préchauffez votre four à 400 F°

General preparation

Peel and cut apples into cubes, keep in lemony water to preserve oxydation. Cut the parsnips into small cubes. Cut carrots into small cubes. Cut the celeriac into small cubes. Cut the pork rack into 4 chops.

### Roasted vegetables with oregano oil preparation

Using a mortar and pestle, crush the oregano and a pinch of salt and a drizzle of vegetable oil until a smooth paste. Combine the diced parsnip, carrot and celery in a bowl. Salt and pepper. Add the oregano oil and mix. Place on a baking sheet and roast in oven for 15-25 minutes or until tender.

### Caramelized apple purée preparation

In a hot nonstick skillet, drizzle with vegetable oil and sauté the diced apples. Sprinkle with sugar and let caramelize slightly. Turn down the intensity of the heat and let stew. Place in the bowl of a food processor. Add butter and mix to obtain a smooth puree.

### Pork chops preparation

Season the pork chops with salt and pepper. In a hot nonstick skillet, drizzle some vegetable oil and sear the pork chops on both sides until golden. Place pork chops on a baking sheet and let roast them in the oven for 10 to 12 minutes for medium.

To serve

In each plate, place a pork chop on a bed of roasted vegetables and accompany with apple purée.

**Bon appétit!**