

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

Recipe for 4 servings

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.

Note

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

Ingredients

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

- Butter
- Salt and pepper
- Vegetable oil

For the potato mash

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

- Butter
- Salt and pepper
- Vegetable oil

For the wilted spinach

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

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **90 mins**
- Preheat your **four** at **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 with the four-spice mixture over low heat for 5 minutes. Season the pork rack with salt and pepper. In a hot skillet, pour in a drizzle of vegetable oil and a little butter, and sear the pork on all sides over high heat. Set aside. Add the red onion and cook for 1 to 2 minutes. Place the pork rack on a baking sheet and drizzle with the spiced honey. Place the baking sheet in the oven and set the temperature to 425°F. Drizzle with the spiced honey 2-3 times during cooking. Cook for about 1 hour to 1 hour and 30 minutes until the center of the pork rack reaches 65°C. Cover and let the meat rest for at least 15 minutes before cutting it into individual ribs.

For the mashed potato

Place the potato cubes in a saucepan, cover with cold water, and add salt. Bring the water to a boil and simmer over medium heat for 20-25 minutes until tender. Drain. Mash using a potato masher or food mill. Using a whisk, gradually stir in the Migneron cheese, 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!