

# Indian spiced iberian pork with dry gingery sauce

by **Ajay chopra**

Serves: 4

Preparation time: 20 minutes

Cooking time: 3 hours

## INGREDIENTS

1kg	Iberian pork		Portugal	
50ml	Terra di Pari Olive Oil		Italy	
1g	Stone flower			
10g	Dry kashmiri chili			
100ml	Vinegar			
2000ml	Grape juice			
500ml	Malt vinegar			
100g	Pomegranate seeds			
100g	Seedless tamarind			
100g	Jaggery			
5g	Whole red chillies			
20g	Dry ginger powder			
40g	Soaked red chillies			
10ml	Oil			
200g	Tomato			
100g	Onion chopped			
15g	Vinegar			
5ml	Soya sauce			



Chef Ajay Chopra, the renowned Indian chef, consultant, and media personality, has completely transformed the world of cooking with his innovative approach and exceptional talent. From hosting the popular show MasterChef India to successfully launching restaurants around the globe, Chef Ajay Chopra has made a lasting impact on the hospitality industry.

## DIRECTIONS

### PREPARATION

- 01 Create a flavorsome Iberian Pork dish by crafting a robust Rub Spice Mix.
- 02 Marinate the pork with this mix, salt, and olive oil, then sear and braise in a luscious blend of grape juice, malt vinegar, and pomegranate seeds.
- 03 Craft a zesty Dry Ginger Sauce by simmering tamarind, jaggery, and spices, adding dry ginger powder.
- 04 Prepare a Spicy Sauce by sautéing garlic, ginger, onions, dry chillies, tomatoes, and sesame seeds, blending with vinegar and soya sauce.
- 05 Drizzle the succulent pork with the dry ginger sauce, serving the spicy chutney on the side for a delightful, aromatic experience.

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