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Blanquette of Pork with McIntosh Apples

Portions : 4

INGREDIENTS

450 g (1 lb) cubes of pork
1 onion cut into cubes
16 mushrooms
3 McIntosh apples
250 ml (1 cup) apple juice
80 ml (1/3 cup) 35% cream
3 egg yolks
1 bouquet garni
Salt and pepper to taste

METHOD

In salted boiling water, bleach the pork cubes for 2 minutes, then drain.
Add the onion and the bouquet garni in the same pot, and pour apple juice on top.
Add water to fill pot. Add salt and pepper.
Cover the pot and cook the cubes for 17 to 20 minutes, then remove the cover and let the liquid evaporate for 15 to 20 minutes.
Remove pork cubes from pot.
Clean mushroom and cut into quarters.
Peel apples, remove cores, rub with lemon juice and cut into quarters.
Gently fry apples and mushrooms in butter for 3 to 4 minutes. Add salt and pepper.
Thicken the cooked liquid by adding the cream and egg yolks to the liquid. Do not boil.
Add apples and mushrooms to the sauce. Add pork cubes.
Allow to heat without boiling for 2 to 3 minutes and serve immediately
You can choose to serve with croûtons rubbed in parsley.

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