



GORDON
FINEST BEERS

Excellent strong lager, with a generous, silky note. Gordon Finest Gold has a bitter taste, rounded out by its high alcohol content with the help of a light malt which fleshes out its smooth taste, like a tasty caress in its finishing touch.

EN

For 4 people

Pork cheek, poached farmyard egg in red wine, bread crusts, beech mushrooms, pearl onions and light gravy with GORDON FINEST GOLD



1. Clean the pork cheeks and cut each one into three equal pieces.
2. Let turn white briefly.
3. Place in an oven on 80°C for eight hours.
4. Poach the quail eggs in red wine with a dash of vinegar and some water.
5. Dice the bread.
6. Fry until crispy in olive oil and butter.
7. Clean the beech mushrooms and fry them in butter.
8. Season with salt and pepper.
9. Clean the pearl onions and fry lightly in butter.
10. Quench with chicken broth.
11. Cover with baking paper and let cook under a lid until al dente (+/- 30 min.).
12. Then cut them in half.
13. For the light gravy: stew the carrots, leek, onion and celery.
14. Add thyme, bay leaves, salt and pepper.
15. Quench with the beer.
16. Let boil down slowly and add the veal broth. Reduce slowly (approx. 1h30) until the gravy is slightly thickened, but without turning the **Gordon Finest Gold** bitter.
17. Sieve before serving.
18. Dress with fried potato balls.

Ingredients

- 4 nice pieces of pork cheek (4 x 150 g)
- 12 quail eggs (or 4 farmyard eggs)
- 20 cl red wine
- A dash of white wine vinegar
- 4 slices of bread
- 12 potato balls
- 2 clusters of beech mushrooms (or 1 tray of Paris mushrooms)
- 15 pearl onions
- 25 cl **Gordon Finest Gold**
- 1 carrot, 1 onion, 1 leek, 1 stalk of celery
- Thyme, bay leaves, pepper, salt, butter, olive oil
- 20 cl chicken broth
- 50 cl veal broth
- Baking paper

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