



RECIPE NAME

Porco Bafassá

Quantity

10 portions

TIME TO PREPARE

20 mins

TIME TO COOK

1.5 hrs

INGREDIENTS

2.5 kg Pork loin or leg
250 g Onion
50 g Garlic crushed
700 g Potato
15 g Spring onion
100 g Butter
20 g Turmeric powder
4-5 pcs Bay leave
1 pc Lemon
10 mL Rice vinegar
50 mL Olive oil
250 mL White wine
350 mL Water
TT Salt & pepper
TT Cornstarch

STORY

Picture

PREPARATION

1. Clean and season the pork with rice vinegar, salt, crushed garlic, scallions, turmeric powder, peppercorns, sliced lemon and coarsely torn bay leaves. Cover and let marinade for at least 6 to 7 hours
2. Remove the meat from the marinade and sear the meat in olive oil in a cooking pot, fry evenly until golden and do not burn (if the meat was seared to high heat and the oil is burned or very dark, change pot) or else in the same pot add butter and sauté the onions in the butter with the garlic and bay leaves from the marinade, once golden add the flour, fry 1 min and add white wine and water and whisk/stir
3. Now add the pork and let it simmer/braise until tender. If needed add more water during the cooking, add roughly 3x3 cm diced potato after 1 hour of cooking. When both meat and potato are tender, remove from the sauce, sieve the sauce, season and set aside.
4. Before serving, slice the meat and plate with the potato and pour over the sauce. Served with white rice.

