

Simon Arkless,
AUSTRALIA

PORK CUTLETS WITH CHESTNUT & APPLE HASH

This dish is a lovely illustration of how Thermomix can be used to get on with one part of the meal while you deal with something on the cook-top: chef Simon Arkless grills pork while the flavoursome hash does its thing in the Thermomix.

Serves: 2 (hash serves 4-6, cook more pork to feed more people)

Time: 30 minutes



INGREDIENTS

Pork

2 pork cutlets
2 cloves garlic, finely chopped
50 grams (2 oz) honey
20 grams (0.7 oz) apple cider vinegar
40 grams (1.5 oz) olive oil, plus extra for grilling
salt and pepper, to taste
30 grams (1 oz) butter
50 grams (2 oz) apple cider

Gremolata

10 sage leaves
1 sprig rosemary
6 sprigs parsley
2 cloves garlic
salt and pepper, to taste

Chestnut and apple hash

70 grams (2.5 oz) onion
30 grams (1 oz) butter
20 grams (0.7 oz) olive oil
3 green apples, peeled and cut into 2-3cm (1 in) cubes
200 grams (7 oz) cooked, peeled chestnuts (see Tips)
80 grams (3 oz) apple cider
6-8 leaves silverbeet, chopped, or a handful of Warrigal greens (see Tips)

METHOD

Pork

1. Rub pork with garlic, honey, vinegar, olive oil and salt and pepper and set aside in the refrigerator for 30 minutes or more.

Gremolata

2. Place all ingredients in mixing bowl and pulse **Turbo/1 sec/2 times**, or until chopped. Set aside. Do not clean mixing bowl.

Chestnut and apple hash

3. Place onion in mixing bowl and chop **2 sec/speed 5**. Scrape down sides of mixing bowl with spatula.

4. Add butter and olive oil and cook **3 min/Varoma/speed 1**.

5. Add cubed apples and cook **3 min/100°C (212°F)/Rev/speed 1**.

6. Add chestnuts and cook **2 min/100°C (212°F)/Rev/speed 1**.

7. Add cider and cook **3 min/100°C (212°F)/Rev/speed 1**, MC off.

8. Add half the gremolata and the chopped silverbeet. Cook **2 min/100°C (212°F)/Rev/speed 1**, MC on.

To serve

9. Heat olive oil over a medium high heat, in a heavy based pan or grill plate and grill pork cutlets for 3-4 minutes each side, or until cooked. Add butter and apple cider when almost cooked. Serve with hash and extra gremolata.



Tips

- Cook and peel your own chestnuts (see how [here](#)) or buy pre-cooked and peeled chestnuts, such as [these](#). If cooking your own chestnuts, start with 300 grams (10.5 oz) raw chestnuts.
- Warrigal greens are a native Australian green that's like spinach but juicier. You could use any green leaf for this, such as silverbeet, or even a bitter leaf such as radicchio.
- You know what I'd love to drink while I'm cooking this? Apple cider, perhaps, but also this wonderful [Rhubarb Saffrontini!](#)

PORK CUTLETS WITH CHESTNUT & APPLE HASH

Serves: 2 (hash serves 4-6, cook more pork to feed more people)



SHOPPING LIST:

- Pork cutlets (2 or more to feed more)
- Cloves garlic (2)
- Honey (50 grams / 2 oz)
- Apple cider vinegar (20 grams / 0.7 oz)
- Olive oil (60 grams / 2.2 oz)
- Salt
- Pepper
- Butter (60 grams / 2 oz)
- Apple cider (130 grams / 5 oz)
- Sage leaves (10)
- Sprig rosemary (1)
- Sprigs parsley (6)
- Cloves garlic (2)
- Onion (70 grams / 2.5 oz)
- Green apples (3)
- Chestnuts cooked and peeled (200 grams / 7 oz)
Note : or 300 grams (10.5 oz) raw chestnuts
- Silverbeet leaves (6-8) or Warrigal greens (Handful)