



Two Tubers

All things potato and truffle

Pork chops and potatoes with Apples and Truffle Apple Drizzle

You can scale the recipe up or down as required. I cook extra and have as leftovers.

Ingredients

- 1 kg waxy potato suitable for roasting (I used Dutch Cream)
- 2 large parsnips
- 4 tbsp oil
- 2 tbsp butter
- 1 tsp chicken stock
- 50 ml dry white wine
- 50 ml apple juice
- 6 pork chops (I used 2 rind on and 4 rind off)
- 1 green apple
- 1 red apple
- Juice of 1 lemon
- 1 tsp Allspice or Mixed spice

Drizzle (Guide only)

- 1 tsp truffle honey
- 2 tsp truffle mustard
- 1 tsp White Balsamic
- 1 tbsp Truffle oil
- 40 ml apple juice

Method

Cut potatoes into three or four bite pieces, leaving the skin on. Toss in a baking dish with 2 tablespoons of oil and chop in one tablespoon of the butter. Place in a 180-degree oven for 15 minutes. Prepare the parsnip. Peel the parsnip and cut it into large chip-size pieces. After 15 minutes, turn the potatoes and return the pan to the oven for another 15 minutes. Turn the potatoes again, and they should show some signs of colour. Add the parsnips to the pan, trying to get them between the potatoes. Drizzle with the last 2 tablespoons. Put back in the oven for another 15 minutes. Toss the potatoes and parsnips and move the parsnips to the bottom of the pan with the potatoes on top. Put back into the oven for another 15 minutes. Toss the potatoes and parsnips and dot with the remaining 1 tablespoon butter. Sprinkle over the teaspoon of stock powder, and add the wine and the apple juice. Stir the potatoes and parsnips through and put back into the oven for 15 minutes.

Drizzle

In a bowl, mix the truffle, honey and truffle mustard. Add the white balsamic and mix through. Add the truffle oil and mix again. Add the Apple juice and mix well before tasting. Adjust as required. This should not be too sweet. You should have the tang of the mustard



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and be able to taste the apple. The truffle brings an earthiness and rounds out the flavours while not being too dominant. Put aside.

Toss the parsnips and potatoes through the liquid in the pan and put them back in the oven for 10 minutes while you prepare the pork chops and apples. Dry the pork chops and score the rind or fat. Cut the apples into quarters, remove the core, then slice each quarter into three. Toss the apples in a bowl with the juice of one lemon to prevent oxidation. Nestle the pork chops between the potatoes and parsnip in the pan and add the apple slices. Sprinkle with the Allspice or Mixed Spice and return to the oven. Bake for 10 minutes. Remove and place the pork on top of the vegetables in the pan. Bake for 5 to 10 minutes until no longer pink, and turn the pork chops over. Bake a further 5 to 10 minutes. When this side is no longer pink, stand the pork chops up again, rind or fat side up, and place the pan under the grill for 5 to 8 minutes, until the crackling has formed or the fat has browned. Serve pork chops, potatoes, parsnip pieces, and apples on a plate. You can add a side of greens. Serve with the truffle apple drizzle.