

Pork Knuckle

Preparation:

Bring water with laurel leaves, white pepper beans and cloves to the boil. Add pork knuckle and simmer for about 30 to 40 minutes.

Preheat the oven at 250 °C. Chop mirepoix, onions and tomatoes and place in dripping tray of oven. Place the oven grid above dripping tray and place the pork knuckle on it after it has been well drained.

Add the stock to the vegetables and move all into the preheated oven for about 60 to 90 minutes depending on the thickness of each pork knuckle. About every 15 minutes, deglaze the pork knuckles with the beer.

Pass roasting juices in dripping tray through a sieve.

Add a knob of butter and stir well to bind sauce better. Serve with potato dumpling and Bavarian coleslaw.

Ingredients:

4 pork knuckles (about 250 g each)
1 l Paulaner beer Lager or dark
125 ml vegetable stock
A bit of caraway seed
3 tomatoes
2 onions
1 bunch mirepoix
5 pieces of clove
A bit of whole white pepper
2 laurel leaves
Salt, pepper, paprika

