

## Iberico Pork with Puy Lentil Cassoulet and Herb Gnocchi

We use delicious Iberico Pork for this dish, which is rich and fatty and has an amazing flavour. If you can't source this, try wild boar or perhaps some free-range pork instead. Cook the pork or chicken and slice and arrange on top of the lentil "cassoulet"

Lentil cassoulet

Serves 4/6

200g puy lentils

1 large onion

100g butter

100g spinach

2 cloves garlic sliced

few droplets of truffle oil

200ml reduced stock or jus (chicken, or pork ideally)

25 ml double cream

Cook the lentils in a pot of boiling salted water or if you have it chicken stock until tender, they should still have a slight bite.

Melt the butter in a pan and add the onion and garlic both finely sliced and cook on a medium heat for approximately 10 minutes until its caramelized lightly and golden

Add the lentils and then the jus and cream along with a little truffle oil

Bring to the boil and season to taste, this can be sitting ready to go until you need it (simply warm through add in the spinach and serve)

Herb Gnocchi

4 medium maris piper potatoes

1 tablespoon of finely grated Parmesan

drop of truffle oil  
1 tablespoon parsley chopped  
1 egg  
150g semolina flour  
seasoning

I don't tend to follow the traditional recipe of making gnocchi so here my version, which I prefer. Normally with gnocchi you would poach it but I have never been a fan of this way, so we fry in a little olive oil instead to color a little

Bake 4 medium sized potatoes in the oven until cooked  
Best to use maris piper potatoes if possible

Scoop out the inside of the potatoes and run through a Moulin or ricer. If you don't have this – push them through a sieve with the back of a spoon

Add all the other ingredients and mix together.  
The mix should be firm not sticky. If it is a bit crumbly add a little egg yolk, if too wet some more semolina – don't mix too much

Roll out on a surface dusted with more semolina and shape into long cigar shapes – cut them down to the size you like and place a semolina dusted tray to cool – don't cling film

When you need them warm a little olive oil in a non-stick pan and gently sauté the gnocchi until light golden, drain on a piece of kitchen paper and serve.

