



Pork Knuckle in Aspic Jelly on Herb Sour Cream

Appetiser, Serves 8

Pork in Aspic:

2 pork knuckles (about 1 kg./2 1/4 lbs.)
 1 large onion, chopped
 2 carrots
 1 small stalk celery
 1 scallion, sliced
 4 peppercorns
 1 bay leaf
 400 ml./1 2/3 cups dry white wine
 50 ml./3 tbsp. white-wine vinegar
 2 hard-boiled eggs, sliced
 50 g./7 tbsp. plain gelatin
 2 egg whites
 Salt and ground white pepper to taste

Herb Sour Cream:

15 g./1 cup basil leaves
 15 g./1 cup parsley leaves
 15 g./3/4 cup chopped chives
 5 g./1/3 cup thyme leaves
 5 g./1/3 cup tarragon leaves
 500 ml./2 cups sour cream
 Salt and ground white pepper to taste

To Serve:

Caviar for garnish (optional)
 Pink peppercorns for garnish

For the Pork in Aspic:

- Place the pork knuckles in a pot with the onion, one of the carrots, the celery, scallion, peppercorns and bay leaf. Add the white wine, the vinegar, and enough water to cover the meat. Bring to a boil, lower the heat and simmer, covered, until the meat is tender, 1 1/2 to 2 hours.
- Remove the pork from the pot (reserve the stock), and remove the meat from the bones. Cut the meat into 2-centimetre/3/4-inch cubes. Cut the other carrot in fine dice and mix this with the meat. Fill small moulds three-quarters full with the meat and some egg slices. Place the moulds in the refrigerator.
- Strain the reserved stock, measure out 1 1/2 litres/1 1/2 quarts liquid, and add the gelatin. Beat the egg whites slightly, and stir them into the gelatin and stock mixture. Add salt and white pepper to taste. Place the mixture in a pan and bring to a boil. Simmer until the egg whites rise to the top of the stock; remove the pan from the heat and strain out the egg whites.
- Pour the clear stock over the meat in the moulds and place the cups back in the refrigerator. Refrigerate until set, at least 4 hours. To remove the pork meat jelly from the moulds, warm the outsides with a little hot water; the jelly should come out easily when the cups are inverted onto serving plates. (Note: clarified stock can also be used as an aspic to pour over blanched vegetables of your choice, layered in a terrine.)

For the Herb Sour Cream:

- Finely chop the herbs; add to the sour cream and mix thoroughly. Season to taste with salt and ground white pepper.

To Serve:

- Arrange some of the herb sour cream in the middle of each plate and place one of the pork jelly servings on top. Garnish the top of the pork with caviar and place pink peppercorns around the plate.

Shepherd's Lamb Stew

Main Course, Serves 8

2 kg./4 1/2 lbs. leg of lamb without bone, fat trimmed and reserved, meat cut into 2-cm./3/4-in. cubes
 1 kg./2 lbs. onions, sliced
 Salt and ground black pepper to taste
 4 bay leaves
 1 1/2 kg./3 lbs. new potatoes, halved
 300 ml./1 1/4 cups sour cream
 50 ml./3 tbsp. white-wine vinegar
 8 rosemary sprigs to garnish

- Place the lamb fat in a Dutch oven or casserole dish and place over medium heat. Heat until most of the fat melts; remove and discard any remaining solids. Add the meat and onions to the pan and sauté until well browned. Add the bay leaves, enough water to cover the meat, and season with salt and pepper. Bring to a boil, reduce the heat and simmer for 1 hour.
- Add the potatoes and cook for another 30 minutes, removing the lid after about 20 minutes to allow the liquid to reduce a bit. When the potatoes are soft, stir in the sour cream and vinegar. Serve garnished with the rosemary.

Homemade Sour Cherry Liqueur

Beverage, Makes about 1 litre

5 kg./12 lbs. ripe sour cherries
 1 1/3 kg./3 lbs. sugar
 1 litre/1 qt. vodka or other neutral spirit (80 proof)

- Combine the cherries and sugar in a very large jar and stir well, mashing the cherries. Stir in the vodka. Allow to sit in a cold place for at least 2 weeks.
- Serve in shot or liqueur glasses, making sure there is fruit and liqueur in each glass. More vodka may be added when serving.




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