

Crispy loin of Piglet with Bay leaf, Olive oil mash potato

For Four servings :

- 1 Piglet loin with the crackling (1,2Kg-1,4Kg)
 - 800g Potatoes
 - 20cl olive oil
- 3-4 teaspoons of Bay leaf powder or 20 leaves of dried Bay leaves grinded in a spice or coffee mill
 - Salt
- 10cl Porc jus (from the butchers)
 - 1 handful of coarse sea salt



- 1) Preheat the oven to 230°C
- 2) Prepare the meat by scoring the skin in the same direction as the ribs with a sharp knife, just a few millimetres deep
- 3) Peel the potatoes and put them in a saucepan and cover with water. Add a handful of coarse sea salt, a good lug of olive oil, 2 Bay leaves and leave to simmer until the potatoes are soft. Drain and puree. Add 15cl of olive oil (this will vary depending on the variety of potato you use). Cover with cling film and keep warm in a bain-marie.
- 4) In the meantime, heat your roasting tray on the hob. Season the pork with salt and sear skin side down with a bit of olive oil on a high heat. Keep on a fairly hot heat for about 10-15 minutes, until the skin is crispy but be careful not to burn it. Turn over and sear for 1 minute on the other side. Then place in the oven skin side down for 15 minutes. Check it is cooked. The meat must be tender and juicy. Let the meat rest on a plate for 15 minutes, skin side up to ensure that it remains crispy.
- 5) Reheat the Porc Jus with a Bay leaf.
- 6) Everything is ready. Reheat the pork in the oven skin side up until warm. Decorate with a Bay leaf.

Serving temperature : 16°C-17°C

Cairanne

Peyre Blanche

Generous, fleshy and earthy... this wine requires a traditional cuisine! This is why we have chosen pork to go with this wine. I sear the skin to make it crispy and I serve it with olive oil mash potato. The Bay leaf gives aromatic length to the Cairanne and a Provençal touch that reveals the wine!



FAMILLE PERRIN

