

Chargrilled Pork Steak with Celeriac & Goats Cheese Croquets and Red Cabbage, Leeks and Apple Slaw

Ingredients

2 Pork shoulder Steaks
1 medium celeriac
1 leek
1/4 red cabbage
50g goats cheese

1 apple
1tbsp clear honey
1 tbsp wholegrain mustard
Mayonnaise
1 egg
2 tbsp plain flour
2 tbsp golden breadcrumbs

For the chargrilled pork steak -

Mix the honey and mustard together and marinate pork in the mixture. When you have turned the croquets place the pork on a griddle - I used a George Foreman and cook for 10 mins making sure that the marinade is on both top and bottom of the steaks

For the celeriac and goats cheese croquets -

Peel and dice the celeriac, and boil in water with a pinch of salt till soft, then drain and if possible reduce the water content further by squeezing in muslin cloth. Then Mash or blend together with the goats cheese and set in the fridge to cool and firm. When firm and easier to handle roll the mixture into a ball and coat in flour, then dip in egg and finally roll and cover with breadcrumbs. These can now be deep fried or placed on a greased baking sheet and baked in the oven at 200c for 15 minutes, turn and bake for a further 10 mins or until golden.

For the red cabbage, apple and leek slaw - (prepare ahead of time and serve chilled)

Finely slice or blitz the leek into small pieces, do the same with the cored apple (I left the skin on) and very thinly slice the red cabbage and mix together with the mayonnaise



