

Pork & Mushroom Ragout

With colcannon, Root Vegetables

Ingredients

1 kg trimmed pork shoulder, cut into cubes, 1/2"	1/4 cup chopped parsley
1/3 cup all-purpose flour	1 teaspoon caraway seed
1 1/2 teaspoons salt	bay leaf
1/4 teaspoon black pepper	10 1/2-ounce brown veal stock
1 teaspoon vegetable oil	12-ounce dark beer
8 large onions, peeled and thinly sliced	2 tablespoons red wine vinegar
1 clove garlic, minced	1 tablespoon packed brown sugar
200 grams each cubed carrots, rutabaga and celeriac	500g mushrooms, quartered

Method

1. Coat pork with combined flour, salt and pepper.
2. Heat oil in roasting pan; roast the onions heavily till well caramelized, brown meat over medium-high heat. Add garlic. Cook and stir 5 minutes. Pour off drippings.
3. Stir in remaining ingredients. Bring to a boil. Cover; cook over medium-low heat 1 to 1 1/4 hours or until meat is very tender. Stir occasionally.
4. Sauté mushrooms in a little butter and add last minute into the stew.

Colcannon Ingredients

1.6 kg Unpeeled floury baking potatoes	3 small Spring onions, thinly sliced
500 grams Rock salt	50 grams Softened butter
1/2 head Green savoy cabbage, finely sliced	1/2 cup Chopped Italian parsley
200 ml Pouring cream	Olive oil

Method Colcannon

1. Bake the potatoes on the rock salt in a hot oven till very tender. Peel them whilst still hot. Mash them coarsely.
2. Blanch the cabbage and toss along with spring onions & parsley generously into the mash. Fold in cream and butter.
3. Dress with olive oil.
4. Serve with the traditional Irish colcannon, caramelized shallots and roasted carrot & parsnip quarters. Sprinkle finely chopped parsley on top.