



JUICY PORK NECK WITH SKEWERS

INGREDIENTS:

few slices Sokolow neck oil

MARINADE:

1 onion
half pomegranate
2 oranges - zest and juice
several kiwi fruits
salt

FLAVOURED BUTTER:

100 g butter
50 g blue cheese
few dried apricots
bunch parsley leaves
dash of whisky

SKEWERS:

1 pear
1 onion

PREPARATION:

1. Cut the neck into thick steaks.
2. Prepare the marinade ingredients: slice the onion into feathers, squeeze the juice from the pomegranate and orange, grate the zest from the citrus, squeeze in the kiwi, and add salt. Marinate the meat in this mixture and set aside for 3 hours.
3. Divide the butter into smaller pieces, chop the parsley and crush the dried apricots. Add the blue cheese and a small splash of whisky. Mix all the ingredients.
4. Prepare the skewers by slicing the pear, onion and then skewer them.
5. Thoroughly drain the pork neck from the marinade.
6. Brush the meat with oil and place on the grill at direct temperature (min. 250 °C).
7. Turn the necks so that they are roasted, then transfer to an intermediate temperature zone (max. 180-200 °C).
8. Coat the skewers with oil and grill briefly at direct temperature.
9. Remove the whole thing from the grill and finish the dish with the flavoured butter.

TIP:

When grilling pork steaks, there's no need to thinly slice and pound them with a pestle. They can be thick but pay attention then to sintering them briefly at a high temperature and moving them to lower temperature and letting them grill. This will ensure that the meat retains its juiciness and remains very tender.