

# ESKORT

Butchery

*Valentine's*

*Mini Eisbein with  
Mash & Vichy Carrots*



# Mini Eisbein with Mash & Vichy Carrots

Serves 2  
Prep time 18 min  
Cooking time 60 min

## Ingredients:

2	Eskort Premium Select Mini Eisbein
10 ml	olive oil
400 g	potatoes, peeled and coarsely chopped
60 ml	sour cream
25 ml	milk
125 g	baby carrots
10 g	butter
15 ml	castor sugar
100 g	snow peas
	salt and freshly ground black pepper



## Method:

- Preheat oven to 160°C.
- Coat Eskort Mini Eisbeins with a little olive oil. Oven bake at 160°C in a closed oven dish for 45-60 minutes, remove lid and bake for 10 minutes until brown.
- Bring a large saucepan of water to the boil, add the potatoes and cook for 20-25 minutes or until tender.
- Place carrots in a pan with just enough cold salted water to cover.
- Add the butter and sugar and bring to a rapid boil for 10 minutes or until tender.
- Drain off extra liquid and keep warm. Drain the cooked potatoes and return to the pan.
- Mash until smooth, add the sour cream and milk and mash until well combined. Taste and season with salt and pepper.
- Bring a medium saucepan of water to the boil, add the snow peas and cook for 1-2 minutes or until bright green and tender crisp.
- Drain and serve immediately.

## Note:

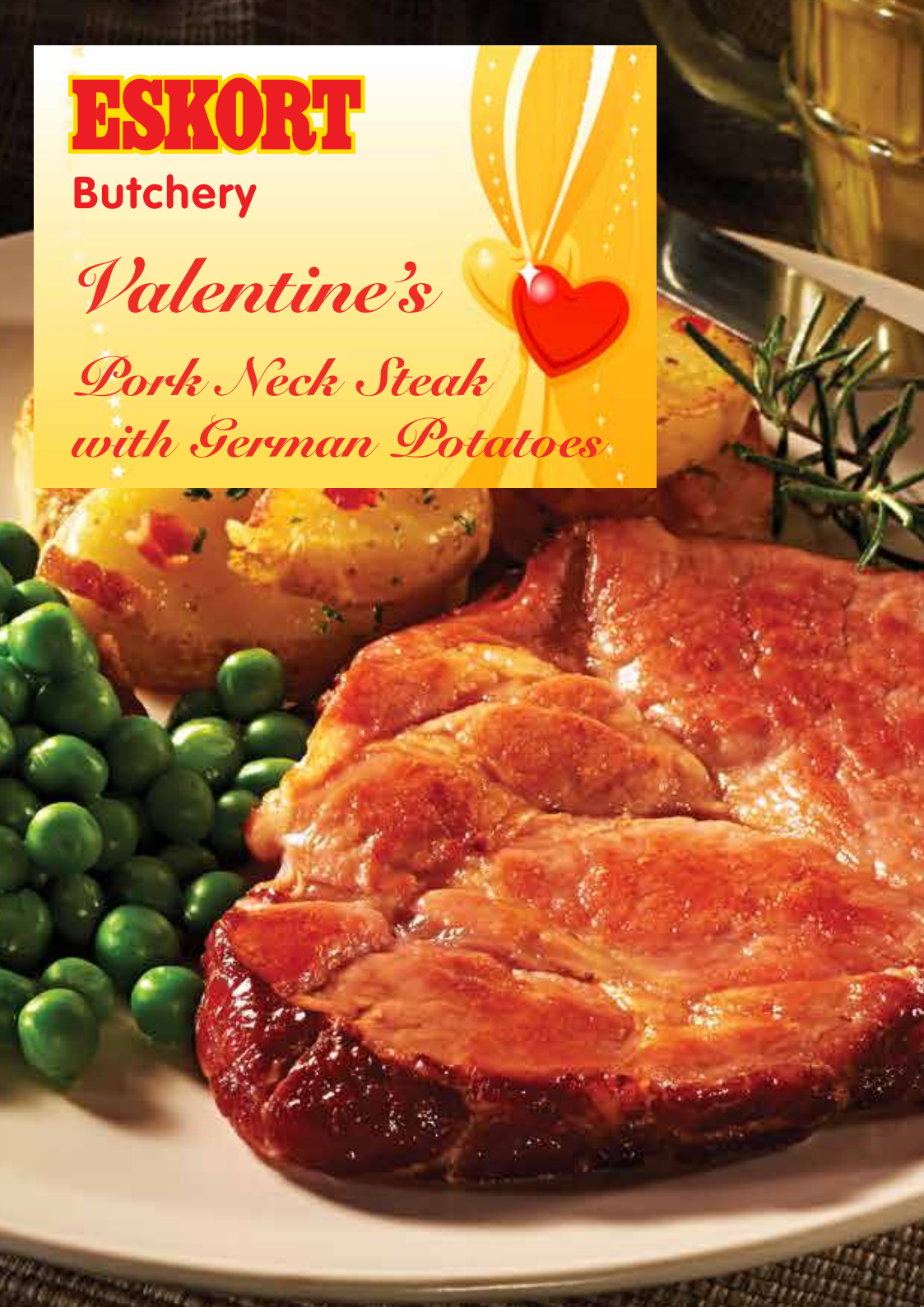
For variation, coat Mini Eisbeins with a little sweet chilli sauce for the last 5 minutes of roasting. Or, add a little chopped, sauted red onion to the mash potato for delicious flavour and texture.

# ESKORT

Butchery

*Valentine's*

*Pork Neck Steak  
with German Potatoes*



# Pork Neck Steak with German Potatoes

Serves 2  
Prep time 5 min  
Cooking time 35 min



## Ingredients:

2 Eskort Premium Select Smoked Pork Neck Steaks  
3 medium potatoes  
65 g Eskort Rindless Streaky Bacon  
15 ml butter  
1 onion, chopped  
salt and freshly ground black pepper

## Method:

- Scrub potatoes, place in a pot of salted water, bring to the boil, then lower temperature slightly and cook for 15-20 minutes until just tender.
- Chop Eskort Rindless Streaky Bacon into pieces and fry in a large fry pan for approximately 5-7 minutes until crisp, remove and set aside.
- In the same pan, sauté onion for 2-3 minutes, remove and set aside.
- Drain potatoes, cool slightly, then slice into 5 mm thick slices.
- Melt butter in the used pan at medium to high heat, add the potatoes, flipping carefully.
- Cook sliced potatoes for 10-15 minutes or until golden brown and crispy.
- Return the bacon and onion to the potato pan for the last 5 minutes of cooking time. Add more butter if necessary and season well with salt and freshly ground pepper.
- In a clean pan, cook the Eskort Pork Neck Steaks in a little oil for 5-6 minutes on each side or until cooked to liking.
- Serve immediately with potatoes and minted peas.

## Note:

Try coating Pork Neck Steak in olive oil, a little crushed fresh rosemary and seasoned pepper. Allow this to stand for the time that it takes to cook the potatoes, then cook as above. Once cooked, remember to serve with all the delicious pan juices.