

Wild boar chops with pear compote



46:42

This recipe is available for:

- Convotherm mini

Accessories:

- 1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636
- 1/1 GN Stainless steel pans, unperforated, 65 mm deep, 3004074

P R O F I L E

- Chilled 4°C
- 5 Portions
- From Raw

Steam

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2

Stage 1
100 °C

Convection

46:42 | 68 °C

2

1

Stage 2
220 °C

R E C I P E

Ingredients

- 5 pcs Wild boar chops à 7.05oz/200g
- 1 pinch Juniper, rosemary, ginger
- 1 tbs Cooking Oil
- 1 pinch Salt, Pepper
- 3 pcs Pears
- 1 pinch Sugar, Cinnamon stick

1. Food Preparation

Finely mortar the spices together with the oil and coat the cutlets with it. The meat can marinate best if you marinate it a few days before and store it in the refrigerator. Lightly wipe off the marinade and season with salt and pepper, place them on the Grill grate with a cross pattern. Peel the pears and cut them into slices. Mix with the lemon juice and sugar. Add the cinnamon stick and place in the GN tray.

2. Cooking Instruction

For the pear compote, steam the pear mixture for 12 minutes. Remove the cinnamon stick and mash half of the pears or crush them with a fork and mix with the remaining pears. Place the grill rack with the wild boar chops in the preheated oven and place the core probe in the center of a chop. Once the desired core temperature is reached, remove the meat from the oven and let it rest briefly.

3. Food Serving Instruction

To serve, turn the chop over so that the grill pattern is visible and serve with some pear compote. Instead of the pear compote you can also use cranberry compote.