

## Wild boar chops with pear compote



**L** 12:18

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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

00:12 | -

5

**Stage 1**  
100 °C

Convection

12:18 | 68 °C

5

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.