



Mustard Crusted Pork Chops

NIBBLEDISH CONTRIBUTOR

Ingredients

****Mustard-crusted pork with honey raisins and sweet peppers**** ****for the pork**** - Pork chops / Remove the fat - Butter - Whole grain mustard - Bread - Fresh basil herb - Parmesan cheese / grated - Salt n' pepper - Eggs / beaten ****Honey raisins**** - Honey - Olive oil - Raisins - White wine vinegar ****Sweet peppers**** - Red peppers - Extra virgin olive oil

Instructions

****For my birthday, my flatmate very trustingly bought me a blowtorch!!! :D So from now on, all my crème brulee will have perfectly caramelised tops! Though, seen that there already are few good crème brulee recipes on OSF, I thought I will contribute a different blowtorch friendly recipe.**** 1. Preheat the oven to 220 degrees. 2. Place the whole sweet red peppers on a baking tray, and use the blowtorch on the surface of the peppers. The peppers should start to blister and turn black, and carry on till all the peppers are 'burnt' all over. Place them in a large bowl and cover with cling film. Leave to a side for 15 - 20 minutes (The steam will soften the peppers). Once the time is up, you simply peel away the black burnt skin and slice the pepper into strips. Place into a small pan, drizzle with little extra virgin olive oil and keep warm. 3. Put the bread and fresh handfuls of herbs into a food processor and blitz until all chopped and combined. Add the Parmesan shaving to the breadcrumbs and mix together. 4. Season the pork chops generously. Heat the butter up in a frying pan and cook the chops for 2 - 3 minutes until brown. 5. Smear the mustard over the pork and put them in the oven for 5 minutes. 6. Take the chops out of the oven and dip into whisked eggs quickly, then coat with the breadcrumbs. 7. Put the chops back into the oven for another 5 minutes (It is best to put the crusted pork chops on some sort of rack on an oven tray, then into the oven. As I discovered, if you place the chops straight onto a tray and into the oven, you will end up with half of your 'crust' stuck to the tray.) 8. Put the raisins into a pan with some white wine vinegar. Heat for few minutes till the raisins plump up. 9. Drain the

vinegar away and out some olive oil and honey into the pan with the raisins on a slow gentle heat. 10. Take the chops from the oven, and if the crust is not crisp enough you can finish it off with the blowtorch. 11. Serve the pork on a warm plate, resting on top of the peppers with the honey raisins nesting on top.