



Pinenut Crusted Pork Chop with Truffle Butter Foam

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 pork chops
- 1/2 cup chopped pine nuts
- 1/2 cup unsalted butter
- 2 TBS olive oil
- 2 tsp white truffle oil
- Salt and Pepper to taste

Instructions

For Pork Chops:

Dredge pork chops in pine nuts, coating all sides. Pan fry in olive oil over medium heat until browned on both sides then reduce heat to low and cover. Continue cooking until done to your liking.

For Truffle Butter Foam:

In saucepan over low-medium heat, melt butter. Whisk vigorously and continuously as if you were preparing a browned butter. At the first sign of browning, remove from heat and add truffle oil. Keep whisking until oil is blended completely. Immediately spoon foam over pork chops and serve.