




CASTLE
ESTATE
— Est. 1923 —

PORK

CRUMBED PORK CHOPS *with* ANCHOVY BUTTER AND CELERIAC CHILLI RÉMOULADE

Conscious Farming for the Conscious Consumer

CRUMBED PORK CHOPS

with ANCHOVY BUTTER
AND CELERIAC
CHILLI RÉMOULADE

SERVES 4

30 MINS PREPARATION - 20 MINS COOKING

Ingredients

For dusting: seasoned plain flour
2 eggs, lightly beaten
220 gm fine fresh sourdough
breadcrumbs (2 cups)
Four 2cm-thick pork chops
60 ml extra-virgin olive oil (¼ cup)
80 gm butter, coarsely chopped
To serve: lemon wedges

CELERIAC CHILLI RÉMOULADE

1 celeriac (about 500gm),
cut into julienne
120 gm good-quality mayonnaise
Juice of 1 lemon, or to taste
2 tbsp each thinly sliced mint and
flat-leaf parsley
2 small green chillies, finely chopped
2 tsp wholegrain mustard

ANCHOVY BUTTER

70 gm softened butter
4 anchovy fillets, finely chopped
1 garlic clove, finely chopped

Source: gourmettraveller.com.au

Method

For celeriac chilli rémoulade,
combine ingredients in a bowl,
season to taste and stand for 30
minutes for flavours to develop.

For anchovy butter, mash
ingredients in a bowl, season to
taste with freshly ground black
pepper and set aside.

Preheat oven to 100°C. Place
flour, egg and breadcrumbs in
separate bowls. Coat chops first
with flour, then egg, then bread-
crumbs, shaking off excess in
between, and set aside on a plate.

Heat half the oil in a non-stick
frying pan, add half the chops
and half the butter and turn
occasionally until golden and just
cooked through (8-10 minutes).
Transfer to an oven tray lined with
baking paper and keep warm,
then wipe out pan and repeat
with remaining oil, butter and
chops. Serve hot topped with a
dollop of anchovy butter, with
celeriac chilli rémoulade and
lemon wedges.

Drink Suggestion: A full-bodied
dry white chenin blanc.