

## Stew of Pork cheeks



1kg pork cheeks  
300g pork belly  
200g silver onions  
500g button mushrooms  
200g oyster mushrooms  
2 dl red wine  
1.5 l brown stock  
50g dark chocolate  
1 clove of garlic  
butter  
1 slice of bread smeared with mustard  
Pepper / Curry / Pimiento Dulce / Thyme / Laurier  
Salt  
parsley  
lime

### Preparation:

- Remove the pork cheeks from the refrigerator a half an hour before you start.
- Season it with pepper and colour the meat on a high temperature in a cocotte.
- Then add the bacon, and a moment later the silver onions and garlic.
- Deglaze with red wine and add the brown stock.
- Add the chocolate, thyme, bay leaf and a slice of bread with mustard.
- Let simmer during 45 min on a low temperature.
- Remove the thyme, garlic and bay leaf and stir well so that the bread dissolves completely into the sauce.
- Cut the mushrooms into four pieces and cut the oyster mushrooms into long strips.
- Add it and let simmer for ten minutes on low temperature.
- Season with pepper, curry, pimiento dulce, salt and lime juice
- Sprinkle with chopped parsley.