

Recipes from our pub kitchen

By Amanda Pritchett

Portuguese pork and clam stew

This is one of our favourite dishes, actually Tom Gilroy's favourite dish. In Portugal it is often cooked in a cataplana - a double sided pan which clamps together like a clam shell holding in all the juices.

The flavours come from white wine, bay leaves and "massa de pimentao"- a rich red pepper and garlic paste.

In the traditional recipe, which gives a deeper flavour, you cut the peppers into 8, deseed, and salt them overnight. Then drain and rinse, roast them, peel them and finally puree them with the garlic and oil - and sometimes a dash of red wine. The quicker version is to roast the peppers whole, de-seed, peel and puree with the garlic, salt and oil.

The quantity given for the red pepper paste is larger than is needed for the pork and clams, because it is easier to make in a larger quantity and is versatile.

Leftovers can be kept in the fridge for a couple of weeks and used as a paste for roast chicken, an addition to soups and stews and pasta, or simply spread on toast with some chopped parsley.

Ingredients for 5

For the pepper paste - 6 red peppers, 3 cloves of garlic, 50ml olive oil, 2 tablespoons of rock salt for overnight salting, or 2 tsp salt for the quick version (see above)

1kg diced pork collar, shoulder or belly

Pork marinade - 200 ml white wine, 2 bay leaves, 1 heaped teaspoon smoked paprika, 100ml sherry vinegar, 2 tsp salt, 1 heaped tsp ground coriander, pinch chilli flakes, 3 whole cloves (spice).

30-50g lard for frying

2 onions finely chopped

2 cloves garlic chopped

200ml white wine

Coriander stalks chopped

1 green pepper sliced

40g tomato puree

750g - 1kg fresh clams

30g fresh coriander

1 large or 2 medium potatoes peeled cut into 2cm chunks

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Method

Firstly, make the red pepper paste (see above)

Marinate the pork with the given ingredients for about 6 hours.

Rinse the clams well, then cover them with cold water for 20 minutes (no longer or they will die!) - then rinse, drain and chill.

Drain the pork well – reserving the marinade.

Fry the pork in batches in the lard, in a large casserole pan and put aside in a bowl.

Add the onions, peppers and garlic to the pan with some salt, adding more lard if needed, and sweat on a low heat for 10 minutes.

Add the tomato puree and fry for a minute, then add the pork and the marinade, 1 bottle of white wine, $\frac{1}{4}$ of the red pepper paste and the finely chopped coriander stalks.

Stir well and stew gently on low heat with a lid until the meat is tender. Approximately 30 - 40 mins .

While the pork is cooking, parboil the potatoes for 1- 2 minutes and drain.

When the potatoes have cooled a bit, and when the pork is nearly ready, brown them in a frying pan in lard or olive oil, and make sure they are cooked through. They can be finished in the oven if necessary.

When the pork is ready, add the clams to the casserole in a layer across the top, put on the lid and simmer 1 or 2 minutes or until the clams are open.

Scatter the potatoes and chopped coriander across the top and serve.