

Menu Type: Entree
Cuisine: Australian

Country: Australia

Name of Dish: Smoked pork hock schnitzel + blue cheese aioli + Waldorf salad + dehydrated green olive

No of Portions: 4

Ingredients	Quantity	Unit
Smoked ham hock	2	each
Blue cheese	60	g
Olive oil	150	ml
Dijon mustard	1	tsp
Egg yolks	3	each
Sugar	10	g
Breadcrumbs	100	g
Flour for dusting		
Eggs	2	each
Milk	100	ml
Granny smith apple diced	1	g
Celery head	1	g
Walnut	100	g
Dehydrated green olives	100	g

Method:

1 Step

Place ham hocks in a pot and bring to the boil. Simmer for 3 hours until the meat is tender. Remove from the liquid. Reduce liquid by ½. Meanwhile shred the meat. Add the reduced liquid and press in a tray. Allow to set over night. Cut the set meat into 2cmx 6 cm rectangles. Roll in the flour and the place in the egg wash and finally crumb.

2 Step

Blue cheese aioli. Place blue cheese, egg yolk, Dijon mustard and a squeeze of lemon juice. Whisk until smooth. Then slowly add the oil until emulsified.

4 Step

Pickled celery ribbons. Using a vegetable peeler shave long ribbons of celery and pickle using 100ml vinegar, 80ml water, 10gr salt, 10gr sugar. Roast walnuts in oven at 180degree for 8 minutes roughly chop. Cut apples into 5mm.

5 Step

To serve: Fry the schnitzel until golden. And place off centre. Pipe the aioli in small dollops around the schnitzel. Place a couple celery ribbons and apple batons on and around. Sprinkle with walnuts. Finish with grated dried green olives.