

Sunvil Supper Club

find the real country

June 2014 - Carne de Porco à Alentejana



Ingredients

500g Pork loin (cut into chunks approx 2.5cm)
500g Clams
1 crushed garlic clove
1 tbsp red pepper paste
200ml white wine
200g tin of chopped tomatoes
1 bay leaf
coriander
salt and pepper
20g fatty bacon (lardons)
2 tbsp olive oil
1 chopped onion
4 or 5 potatoes, cut into 1 inch cubes

Method:

Put pork in dish (non metallic)

Prepare the marinade – mix the red pepper paste, garlic, salt and pepper, bay leaf, coriander and wine and pour over pork. Refrigerate for 24hrs to marinate turning the meat several times.

Remove the pork and reserve the marinade.

In a heavy pan (with lid) add fatty bacon to the olive oil and fry pork until slightly browned. Remove pork from pan and set aside.

Add onion to pan cooking in same fat until soft. Add pork to pan along with reserved marinade bring to boil, cover with lid and simmer gently for about one hour until meat is soft.

Add clams and cook until the clams open (about 10 minutes). Discard any clams that do not open.

Serve with boiled potatoes to mop up the sauce.

Originating from the Alentejo this is perhaps one of the most famous Portuguese dishes.

The name Carne de Porco à Alentejana was to distinguish that the pork used in the dish is from that region of the country which rears the Black Iberian Pig. The meat from the Iberian pig, who are fed on a diet of acorns has a higher fat content which produces a more tender and flavorful meat.

The Alentejo is the agricultural heart of the country. Known as the breadbasket of Portugal it holds food festivals all year round and produces almost half of the country's wine. Here at Sunvil we've provided some information about our favourite foodie outlets in the Alentejo. We have visited all of these restaurants, bakeries and local food producers and recommend that you do, too!

Celebrate the regions dishes with us,

www.sunvil.co.uk/discovery/portugal/alentejo/holiday-ideas/alentejo-festival-of-food