



West Australian Food Ambassador



## Linley Valley Pork Goulash

### Ingredients

10kg fresh Linley Valley boneless pork (shoulder)	4 tbsp black pepper
- cubed and cut in large chunks	4 tbsp ground native pepper leaf
300mls of WA extra virgin olive oil	4 dessert spoon brown sugar
2 litres chicken stock	4 tbsp dried herbs basil & thyme
2kg chopped tomatoes	4 tbsp lemon myrtle powder
15 large onion	western salt to taste
6 cloves of garlic	2kg chick peas
2 litres apple juice	3kg button mushrooms
20 apples (skin on) cored & diced	2kg sour cream
½ cup smoked paprika	fresh chopped parsley
½ cup paprika	200gm sage for crispy sage garnish

### Method

- Pre heat the oven to 180°C fan forced.
- Put the raw pork in a bowl and add the 2 paprikas and the black pepper, native pepper leaf, lemon myrtle and a good pinch of western salt. Toss the pork in the spices.
- Heat the olive oil in the casserole dish on the hob. When the oil is warm add the spice coated meat and brown on all sides.
- Add the onion and fry lightly. Add the chopped tomatoes to the mix followed by the chicken stock, apple juice, sugar and dried herbs.
- Mix everything together on the hob. Turn off the gas, add a lid to the casserole and put in the oven.
- After an hour when the meat is getting tender, remove the casserole add the button mushrooms and diced apples then return to the oven minus the lid for another 20 minutes.
- After this further 20 minutes remove from the oven and fold in the sour cream, do not mix too much as you want to be able to see the marbled effect of the cream.
- Add a handful of chopped parsley .
- Garnish with crispy sage to finish the dish.

Note: You can add more ingredients to this dish like peppers, fresh chillis and garlic if you wish to.

### Crispy Sage method:

- Heat oil (rice bran oil or similar ) to 170C, place sage leaves into oil, when bubbling stops transfer sage onto absorbent paper & season with western salt

*Recipe created by Don Hancey - Chef and WA Food Ambassador*

