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## Blanquette of Pork with McIntosh Apples

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Portions : 4

### **INGREDIENTS**

450 g (1 lb) cubes of pork  
1 onion cut into cubes  
16 mushrooms  
3 McIntosh apples  
250 ml (1 cup) apple juice  
80 ml (1/3 cup) 35% cream  
3 egg yolks  
1 bouquet garni  
Salt and pepper to taste

### **METHOD**

In salted boiling water, bleach the pork cubes for 2 minutes, then drain.  
Add the onion and the bouquet garni in the same pot, and pour apple juice on top.  
Add water to fill pot. Add salt and pepper.  
Cover the pot and cook the cubes for 17 to 20 minutes, then remove the cover and let the liquid evaporate for 15 to 20 minutes.  
Remove pork cubes from pot.  
Clean mushroom and cut into quarters.  
Peel apples, remove cores, rub with lemon juice and cut into quarters.  
Gently fry apples and mushrooms in butter for 3 to 4 minutes. Add salt and pepper.  
Thicken the cooked liquid by adding the cream and egg yolks to the liquid. Do not boil.  
Add apples and mushrooms to the sauce. Add pork cubes.  
Allow to heat without boiling for 2 to 3 minutes and serve immediately  
You can choose to serve with croûtons rubbed in parsley.

*Source : Reproduced with the kind permission of la Fédération des producteurs de pommes du Québec*