



## Pork Paillard with Green Asparagus and Crispy Lotus Root

200 gr	Aljomar Iberian Pork Shoulder
3pcs.	Green Asparagus
12 pcs	Crispy Lotus Root
50gr.	Elle & Vire Butter.
1 pc.	Lime
20 ml.	White wine
1pc.	Thyme
	Salt
	Pepper

### Method

1. Cut the Iberian pork shoulder in 100 gr per piece
2. Put the pork fillet in a plastic bag, use a meat Tenderizer to press the pork shoulder into a paillard.
3. Season the pork with salt & pepper, and put some soft butter on top of meat.
4. Heat up a pan & panfried the pork for 1 minute for each side.
5. Put butter to the pan and cook till golden brown, put thyme, lime & gravy, seasoning with salt & pepper, cook for 20 second.
6. Put the pork Paillard on plate, put the sauce on top of pork, nicely arrange the green asparagus & crispy lotus on top of pork.

**ALJOMAR**

*El trabajo de una familia*