



JERNEJ KITCHEN

PORK CHOPS WITH APPLES, QUINCE AND SAGE

Pork chops with apples, quince and sage are such an autumn treasure. Rich and very tasty main dish.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	40	MINUTES

PORK CHOPS WITH APPLES, QUINCE AND SAGE

800 g pork chops (28 oz.), 3.5 cm (1.4-inch) thick, on the bone (2x pork chops)

- 1 tsp fennel seeds
- 2 tbsp olive oil
- 3 apples
- 1 quince
- 1 tsp dijon mustard
- 2 tbsp brandy
- 1 tbsp floral honey
- 3 sage leaves
- 1 sprig of thyme
- 2 cloves of garlic
- 1 tbsp apple cider vinegar

CRUNCHY TOPPING (OPTIONAL)

- 50 g stale bread (1.8 oz) or 1 slice
- 2 tbsp freshly grated horseradish

SERVE (OPTIONAL)

[Parsnip purée with pear](#)

TOOLS AND EQUIPEMENT

- large skillet with a lid
- large plate

PREPARE THE PORK CHOPS

Season the pork chops with salt and pepper. Sprinkle both pork chops with fennel seeds, drizzle with olive oil, pressing firmly into each side and place one sage leave on top of each pork chop.

SEAR THE PORK CHOPS

Heat a large skillet over medium high heat. Add a tablespoon of olive oil, remove the sage from the pork chops and place them into a heated skillet. Sear on all sides (except for the bone side) for 4 minutes (all together 12 minutes).

PREPARE THE APPLES AND QUINCE

While the pork chops are in the skillet, clean the apples and quince, remove the core and cut both apples and quince into quarters.

COOK THE FRUIT

When the pork chops are golden and cooked through, transfer them from the skillet to a large pan. Using a brush, lightly brush them with dijon mustard. Pour brandy into the same skillet (the alcohol will evaporate and the taste will be sweet and delicious) and honey. Scrape base of the pan with a wooden spoon to release caramelised residue, to give taste. Reduce the heat and add one sage leave, thyme, apples, quince and two cloves of garlic, peeled and crushed. Stir to combine then increase the heat and cook for about 5 minutes, stirring occasionally. Add apple cider vinegar, season with salt and pepper, then pour in 150 ml (2/3 cup) of water. Cover with a lid and cook for another 10 minutes.

CRUNCHY TOPPING (OPTIONAL)

Prepare the crunchy topping. Slice the stale bread into small chunks, place in a small bowl and add two tablespoons of

kitchen brush
small bowl

water. Place a skillet over high heat. Add a tablespoon of olive oil and stale bread. Stir to combine and cook for about 6 minutes, then remove from the heat. Transfer the bread to a small bowl and add the freshly grated horseradish. Set aside until serving.

PORK CHOPS WITH APPLES, QUINCE AND SAGE

Remove the lid from the skillet and cook for another 5 minutes. Add in the pork chops, "mustard" side down. Don't forget about all the remaining pork juices on the plate, add them to the skillet, cover with a lid and cook for another 5 minutes, on low heat.

TIP

If you prefer your pork chops well done, cook for additional 5 minutes.

SERVE

Serve pork chops with apples, quince and sage. Top with crunchy topping and serve with potato puree or [parsnip puree](#). Pour over the pan juices and serve. Enjoy.