



CLEARVIEW

ESTATE WINERY & RESTAURANT

Cider Braised Pork Cheeks with Fried Dumplings

matched with

Cape Kidnappers Merlot

For the cheeks:

1kg pork cheeks
250ml cider
200ml chicken stock
2 carrots peeled and chopped
2 parsnips peeled and chopped
1 stick celery chopped
3 cloves minced garlic
3 diced shallots
2 bay leaves

For the dumplings

1 ½ cups flour
1 ½ tsp baking powder
2 tbl butter
1/3 cup milk
1/3 cup water
Seasoning

Cheeks:

Toss the cheeks in oil salt and pepper. Brown in a medium hot frying pan, can be done in batches. Place in an oven proof dish. In the same pan gently fry all the vegetables until well coloured. Add cider stock and bay, then bring to the boil. Pour mixture over cheeks cover then bake at 180c for 2 ½ to 3 hours or until tender.

Dumplings:

Sift flour and baking powder into a food processor. Add chopped cold butter and season, blend until butter is well combined and mixture is crumbly. Transfer to a bowl add milk and water. Mix until a dough forms. Knead until smooth and silky adding more flour if dough is sticky. Wrap and chill for 1hr. Roll mixture into small roughly 2cm balls. Fry balls fully submerged in hot oil until golden brown.

To serve place pork cheeks and vegetables into bowls, pour some of the cooking liquid over the top and serve with the fried dumplings.