

INGREDIENTS FOR 4 PEOPLE

2 pig's trotters from Teruel.
Rosemary or thyme to taste to accompany the cooking of the trotters.

For the sauce:

200grs of chorizo meat without skin.

Corn flour (to avoid intolerances).

100 cl of extra virgin olive oil DOP Sierra del Moncayo.

100 cl of white wine DOP Cariñena.

100 cl of liquid cream.

Pepper and salt.



Teruel white layer pig's trotters stewed



4 Pax



65 Min

PREPARATION:

Once the pig's trotters from Teruel have been bled, wash them and place them in the pressure cooker with salt and aromatic herbs for about 45 minutes.

Meanwhile we will prepare the sauce: in a deep frying pan put the extra virgin olive oil, add the chorizo meat without skin and bind it with a spoonful of corn flour, add 100 cc of white wine, freshly ground black pepper and a little cream. Fry for 10 minutes and add the boneless pig's trotters. Stew for another 10 minutes at low temperature and serve.