



Pork shank with pineapple



Tempo de preparação Demorado

Dificuldade Fácil

Custo Intermediate Com quem? With family

№ de pessoas 4 pessoas

Ingredientes



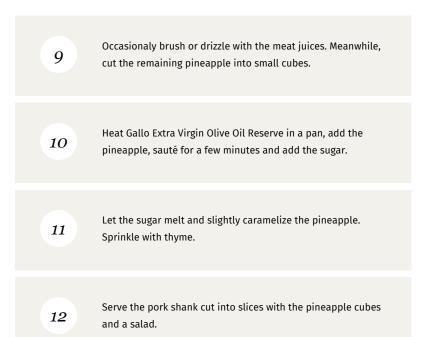
🂔 To taste: Gallo Extra Virgin Olive Oil Reserve

- 1,5kg deboned pork shank
- · Salt, to taste
- · Pepper, to taste
- · Paprika, to taste
- Crushed garlic, to taste
- 1 glass of white wine
- 1lt pineapple juice
- 1 ripe pineapple
- 50g brown sugar
- Thyme, to taste

$Method\ of\ preparation$

1	Season the pork shank with salt, pepper, paprika and the crushed garlic. Rub the meat with this mixture.
2	Drizzle with the pineapple juice, olive oil and white wine. Let marinate, preferably during the night.
3	Pre-heat the oven at 180ºC.
4	Line a baking tray with sufficiently long alluminium foil so that you can wrap the pork shank.
5	Put the pork shank on top of the foil.
6	Then cover the meat with thin slices of peeled pineapple.
7	Wrap the meat with the alluminium foil and cook in the oven for approximately 2 hours.
	After two hours, unwrap the meat and let it cook, uncovered.

until golden.



Produtos utilizados



Reserve
Extra Virgin Olive Oil



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