

Iberico pork carpaccio with porcini and truffle mayonnaise

We are big fans of fresh iberico pork meat at our restaurants and are always looking for interesting ways to serve it. It can be treated and eaten like beef, so eaten raw or lightly cooked. The flavour and texture is sensational. There really is nothing like it. It's possible to find Iberico meat on line but it's not available in the shops just yet, but it's only a matter of time!

Serves 8 as a tapa

400g fresh iberico pork loin, trimmed of most fat but leave some in tact

15g Dijon mustard

1 small bunch of flat leaf parsley, finely chopped

100g fresh porcini, cleaned and cut into 2cm dice

100ml extra virgin olive oil

75ml moscatel vinegar

olive oil for cooking

sea salt and black pepper

Red amaranth shoots or wood sorrel for garnish

Truffle mayonnaise

2 egg yolks

300ml vegetable oil

3g Dijon mustard

moscatel vinegar and lemon juice to taste

sea salt and pepper

truffle essence to taste

3g summer truffle, finely chopped.

Season the loin well with salt and pepper. Heat a large pan over a high heat and add a lug of olive oil. Seal the pork loin

on all sides until caramelized all round with a nice crust. Remove from the pan and reserve.

Rub the dijon mustard over the pork and then coat in the chopped parsley. Ensure an even coating and that the parsley is firmly stuck on.

Roll the pork in two layers of cling film, very tightly, to obtain a cylindrical shape and then tie both ends. Store in the fridge until ready to use.

Heat a sauté pan over a medium heat and add some olive oil. Sauté the porcini and season well. When they are cooked through and browned, transfer to a bowl and pour over the extra virgin olive and moscatel vinegar. Mix through and reserve.

Whisk the eggs and mustard together and then emulsify in the oil. Season well and add the chopped truffle and essence. The essence is strong so use sparingly. The flavour will develop.

To serve remove the pork from the fridge and using a very sharp knife slice wafer thin rounds from the loin. Divide the slices on to serving plates, ensuring there is no cling film left in tact. Season the sliced loin and then spoon over the porcini dressing. Spoon on little dots of mayonnaise and place the shoots around. Serve.