

Leg of pork with agen prunes

 Preparation :
20 minutes

 Cooking time :
2 h 30

 Difficulty :
Average



SERVES 4



INGREDIENTS

- 200 grams of Agen prunes
- 1 slice of leg of pork, about 1.5 kg
- 2 onions
- 1 glass of Noilly Prat
- 5 juniper berries
- 1 teaspoon of coarse salt
- Fresh ground pepper

PREPARATION

Brown the pork in olive oil on each side over a low heat in an oven-proof casserole. Add the chopped onions, crushed juniper berries, salt and a few turns of pepper mill.

When the onions have softened, add the Noilly Prat and evaporate off the alcohol. Cover, then put in a preheated oven at Mark 5 for 1 1/2 hours.

Remove the casserole from the oven, turn and baste the pork, add the prunes and then return to the oven for another hour.

Remove the pork and reduce the cooking liquid on the top of the oven to make a gravy. Carve the pork into thin slices and serve with prunes and glazed onions. Cover with gravy.



Agen prunes come from plum trees, in particular the Ente plum variety, and are grown in a defined area around the town of Agen.