

Cooking School

with the London Chef

Pork Chops with Rustic Apple Chutney, Pomme Puree & Green Beans

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome.

Chutney

2 small white onions or 1 large onion
3 apples
½ tsp ground cinnamon
Splash apple cider vinegar
3 tsp brown sugar
Pinch black pepper

Pork Chops

4 Pork Chops, ideally bone in
Large knob butter
Splash cream
Olive oil
Salt & pepper

Green Beans

A few handfuls green beans, topped and tailed
Small knob butter
Pinch salt

Potatoes

4-6 russet potatoes, depending on size
¾ cup whipping cream
Large knob butter
¼ nutmeg
Pinch salt

Cooking Equipment

Oven pre-heated to 300
Pre-boiled pot of water - should be just about boiling when you start cooking
Knife
Cutting board
2 x Medium pot
Small pot
Strainer
Wooden spoon
Frying pan
Masher

**Gluten Free*