



BARON DE LEY
RIOJA
presenta

SABORES DE ESPAÑA

with

THE SPANISH CHEF
OMAR ALLIBHOY



PREPARATION: 15MIN
+ TIME FOR THE MARINADE
COOKING: 20MIN
SERVES 2

CHULETA AL VINO MARINATED GRILLED PORK CHOP

Marinating the pork chop in red wine perfectly blends the spices with the meat to give it that added flavour and moisture.

Ingredients for the chops

- 2 pork chops
- 1 tsp sweet paprika
- 1 tsp cumin
- 1/2 tsp turmeric
- 1/2 tsp dried oregano
- Pinch of pepper
- 1 shot of red wine
- 2 garlic cloves, finely chopped
- A drizzle of olive oil
- A few sprigs of thyme

Ingredients for the garnish

- 4 nectarines, cut into quarters
- 4 red onions, cut into quarters
- 1 small head of garlic, separated into cloves
- 2 baby gem lettuce, quartered
- A drizzle of olive oil
- 25g butter
- A few sage leaves
- Salt and pepper
- A shot of red wine
- 200ml of beef stock



Directions

Step 1: Finely chop the garlic and mix together with all of the spices. Coat the pork chops and drizzle with a splash of Barón de Ley red wine. Leave it to marinate for at least 30 minutes.

Step 2: Place a griddle pan over high heat. Brush the baby gem with some oil and grill for 30 seconds on each side and set aside.

Step 3: In a large frying pan over medium heat, pour the oil and melt the butter. Add the nectarines, the red onion, the garlic cloves and fry for roughly 15 minutes until soft. Add the sage leaves, season with salt and pepper. Add the baby gem lettuce and pour in the beef stock. Reduce it down for 5 minutes and the garnish is ready to serve.

Step 4: Place a griddle pan over high heat and grill the chops for about 3 minutes on each side until cooked. Rotate at a 45-degree angle halfway through cooking to get some nice crossed markings on the meat.

Step 5: Let the meat rest for 3 minutes in the pan and serve on a plate with the garnish and sauce.

Pair this dish with **BARÓN DE LEY Rioja Reserva**, our most popular and iconic wine, a true representation of a Rioja Reserva of the 21st Century with a perfect balance between fruit and complexity, which provide a compelling and indulgent counterpoint to the moruno spices and charred flavors of the meat and garnish. SALUD!