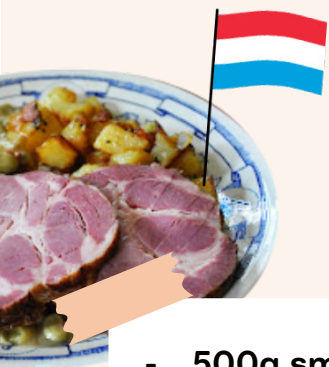


# Judd mat Gaardebounen



2 servings



120 min



- 500g smoked pork shoulder, 500g potatoes
- 1 glass of broad beans, 1 leek, 1 onion, 1 carrot
- smoked bacon, 100g flour
- 100g butter, parsley, bean sprouts (sariette), 1 bay leaf
- 1 clove, thyme, salt, pepper

## Recipe

1

In a large pot, place the pork, carrot, leek, onion, bay leaf, clove, thyme and water; bring them to a boil and then simmer on low heat for about 1.5 hours.

2

Boil the potatoes in another saucepan until soft and drain. Then let it dry in the pan.

3

Cut the bacon into small cubes and brown it in a pan. Place the potatoes and bacon in a bowl and sprinkle with chopped parsley.

4

Boil the broad beans and then drain, reserving the liquid.

5

Melt the butter in a saucepan and add the flour. Stir until a light roux forms. Then deglaze the liquid from the broad beans and stir until it forms a thick sauce. Season with salt, pepper, savory, and add the beans. Possibly, depending on taste, add a meat cube to refine it.

6

Remove the meat from the broth and cut into slices about 1cm thick. Arrange on a deep plate with beans and potatoes. Sprinkle with broth to keep the meat juicy and serve with mustard.

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