



**Meet the silver team of chefs from Primirest**



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**2.PLACE**





# Main course

**Pork roast, pork flank croquette, potato and carrot puree, marinated radishes, spring vegetables, roasted potatoes grenaille, strong meat sauce.**

Cut the pork flank into cubes and fry in oil add some of the herbs and spices with garlic. Cover with water and simmer until tender. Peel the carrots and cut into slices, put in the oven. Save the skins and use them in the juice for the meat. Wash the radishes and marinate some of them in the vinegar broth with the herbs and keep some for warm vegetables. Clean the peppers and keep the pips for the juice for the meat. Chop the peppers, asparagus and zucchini and sauté with the radishes in butter and drizzle with lemon juice before serving. Halve the pork roast lengthwise and season with salt and pack with butter and herbs and cook in Souce-vide 62°C for 90minutes. Then sear in a frying pan to colour. Drain the broth on the side and use it further, prepare a mixture of meat, egg melange and salami, form croquettes and coat in egg and corn crumbs, fry in oil until golden. Fry the onion in the oil until brown, add the carrot skins and peppercorns and sauté and pour in the broth from the roast and broth from the side. Strain, season with chopped herbs and thicken with salami and soften with butter before serving. Puree the roasted carrots with the cooked potatoes with cream. Cook and mash the grenailles into a pancake and place in the oven to bake with the herbs and butter. Drain the marinated radishes Serve all the components on a plate, garnish with pea sprouts.





# Dessert

**Lemon zest and honey flavored yogurt stiffened with gelatin, strawberry sauce with fresh fruit and gluten free granola with nuts.**

Soak the sliced gelatin in cold water to activate it. After 10 minutes, drain the water and dissolve the gelatine, stir into the yogurt with the honey and lemon zest and leave to set in the fridge. Make a sauce with some of the strawberries and sugar and strain. Mix the chopped nuts with the flakes and bake into the warm granola stir in the honey and leave to cool. Form the yoghurt into gnocchi and serve with the sauce fresh fruit and granola.

# Enjoy

