



Miele

Tamarind, lime and chipotle pork, with corn salsa

By Miele

30 minutes, plus marinading

Preparation time

50 minutes

Cooking time

6-8

Serves

INGREDIENTS

Pork

600 g Pork scotch fillet
Salt flakes, to taste

Marinade

120 g (½ cup) tinned
chipotle chilli in adobo
sauce
100 g (½ cup) tamarind
puree concentrate
2 garlic cloves, crushed
2 tbsp brown sugar
½ brown onion, roughly
chopped
1 lime, zested and juiced
1 tsp ground turmeric

Corn salsa

2 cobs corn or 1 cup frozen
or tinned corn kernels
1 lebanese cucumber, cut
into 1 cm cubes
¼ red onion, cut into 1 cm
cubes
1 small tomato, cut into 1
cm cubes
2 spring onions, thinly
sliced
1 tsp ground cumin
1 lime, zested and juiced
¼ cup coriander leaves,
roughly chopped
2 tbsp olive oil
40 g reserved marinade
Salt flakes and pepper, to
taste

To serve

125 g (½ cup) sour cream
coriander leaves
Pinch chilli powder,
optional

METHOD

Pork

1. Combine all ingredients for the marinade in a blender, blend until smooth. Reserve 40 g of marinade for salsa before the pork is placed into the marinade.
2. Cut pork in half lengthwise, and then cut those two halves in half again lengthwise so that you end up with 4 even sized pieces of pork.
3. Marinate pork, cover and leave for a minimum of 4 hours, preferably overnight in the fridge.
4. Place the pork on a grilling and roasting insert in a universal tray and season with salt.
5. Select user programmes on the combi steam Pro oven and create the following:
Stage 1: Select Combi mode: Grill + Preheat + Grill Setting 3 + 10% moisture
Stage 2: Select Combi mode: Grill setting 3 + 10 minutes + 10% moisture
Stage 3: Select Combi mode: Fan Plus at 160°C + 15 minutes + 65% moisture
Save and start programme. Place pork into the oven after preheating stage
6. Allow to rest for 10 minutes.

Corn salsa

1. If using fresh corn, cook the corn in the oven with the pork. Cool slightly and remove corn kernels.
2. Mix all ingredients together in a bowl and season well.

To serve

1. Slice the pork into thin slices and serve with the corn salsa, sour cream, coriander leaves and chilli powder, if desired.

Hints and tips

- Chicken can be substituted for pork.
- Pork scotch fillet is also known as collar butt and pork neck. This cut of meat has a nice amount of fat that contributes to great flavour.
- The vacuum sealing drawer can also be used when marinating the pork to intensify the flavour. Place the pork into a vacuum sealing bag with the marinade. Place into the vacuum sealing drawer and Vacuum on setting 3 and Seal on setting 3. Leave to marinate for 2-3 hours.