

More than 1 hour

Serves 6

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Ingredients:

- Salt and milled pepper
- 1kg pork jowl or pork cheeks
- Glug olive oil
- 2 packets (200g each) bacon or pancetta, diced (optional)
- 2 packets (200g each) button mushrooms
- 1 packet (1kg) pickling onions, quartered
- 6 cloves garlic, chopped
- ½ punnet (10g) fresh rosemary
- 4 cups (1L) red wine
- 600g potatoes, peeled and cubed
- ⅔ cup (100g) butter
- 2-4 Tbsp (30-60ml) cream

Method

1. Preheat oven to 150°C.
2. Season pork.
3. Heat oil in an ovenproof dish and brown meat.
4. Remove and set aside.
5. Add bacon or pancetta (if using), mushrooms, onion, garlic and rosemary to dish and cook until onions start to brown.
6. Add wine, return meat to dish and cover.
7. Cook in oven for 2½ hours or until pork is soft.
8. Remove lid and reduce stew to desired consistency and adjust seasoning if needed.
9. Cook potatoes in salted water until soft. Drain well.
10. Add butter and cream, and mash until there are no lumps. Season.

11. Serve stew with mash on the side

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