

# Pork faggots braised in cider with spring vegetables

## Ingredients

### For the faggots

- 250g/9oz pigs' liver, trimmed, roughly chopped
- 250g/9oz pigs' hearts, trimmed, roughly chopped
- 250g/9oz minced pork
- 300g/10oz breadcrumbs
- salt and freshly ground black pepper
- 2 tbsp vegetable oil
- 2 large shallots, peeled, finely chopped
- 1 leek, peeled, finely chopped
- 1 large carrot, peeled, finely chopped
- 1 garlic clove, finely chopped
- 2 juniper berries, crushed
- 1 chilli, finely chopped
- 1 tsp ground allspice
- 250ml/9fl oz cider
- 2 tbsp chopped fresh parsley
- 2 tbsp sherry vinegar
- 100g/3½oz caul fat (available from traditional butchers)

### For the cider sauerkraut

- 100ml/3½fl oz sherry vinegar or cider vinegar
- 250ml/9fl oz cider
- small piece cinnamon stick
- 1 small white cabbage, finely shredded
- ½ small onion, peeled, finely sliced
- salt and freshly ground black pepper
- 2 tbsp honey, preferably from Leicestershire
- pinch chopped fresh thyme leaves

### For the sage and onion rösti potato

- 2 large Maris Piper potatoes, finely sliced on a mandoline
- ½ small onion, peeled, finely sliced
- 1 clove garlic, finely chopped
- 1 tbsp finely chopped fresh sage
- salt and freshly ground black pepper
- 2 tbsp rapeseed oil
- 1 tbsp butter

**1-2 hours**

preparation time

**30 mins to 1 hour**

cooking time

**Serves 6**

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### For the caramelised apples

- 3 Granny Smith apples
- 25g/1oz butter
- 75g/2½oz caster sugar

### To serve

- 12 cooked asparagus spears
- 12 baby turnips
- 6 rashers streaky bacon, cooked until very crisp
- 6 deep-fried sage leaves

## Preparation method

1. For the pork faggots, mix together the chopped pigs' liver and heart and the minced pork in a bowl. Mix in the breadcrumbs and season with salt and freshly ground black pepper. Heat half of the vegetable oil on a deep, non-reactive frying pan, then add the shallots, leek, carrot and garlic.
2. Fry gently until the shallots are soft but not coloured. Add the juniper berries, chilli and allspice and stir well.
3. Add the cider, increase the heat and and boil until the liquid has reduced to about a tablespoon, about 20 minutes. Allow to cool.
4. When cool, add the chopped parsley, then add the shallot and leek mixture to the bowl with the meat and mix until well combined. Add the vinegar and season, to taste, with salt and freshly ground black pepper.
5. Preheat the oven to 180C/350F/Gas 4.
6. Roll the meat mixture into 12 even-sized faggots and wrap each in a small piece of caul fat.
7. Heat the remaining oil in a pan over a medium heat and add the faggots (you may need to do this in batches). Cook the faggots, turning regularly, until golden-brown all over. Place the faggots in a roasting tray and roast in the oven until completely cooked through, about 15-20 minutes.
8. For the cider sauerkraut, pour the vinegar and cider into a large non-reactive saucepan. Add the cinnamon stick and bring the mixture to the boil. Add the cabbage and onion, reduce the heat to medium and cook out for about 10 minutes, or until the cabbage is tender.
9. Season, to taste, with salt and freshly ground black pepper, then add the honey and the chopped thyme. Cover the pan and keep warm to allow the flavours to infuse for a further 15 minutes before serving.
10. For the rösti, mix the potato, onion, garlic and sage together well in a bowl. Season generously with salt and freshly ground black pepper.
11. Heat the oil in a medium non-stick frying pan over a medium heat,

then add the butter. When the butter is foaming, add the rösti mixture to the pan and pat down with a spatula to form a cake. Fry for 2-3 minutes, until the bottom is golden-brown. Turn over carefully with a spatula and fry on the other side until golden-brown. Turn out onto a chopping board and keep warm. Just before serving, cut into equal portions.

12. For the caramelised apples, peel, core and quarter the apples. Melt the butter in a frying pan and, when foaming, sprinkle in the sugar. Add the apples and cook on both sides until softened and golden-brown.
13. To serve, place a spoonful of sauerkraut in the middle of each serving plate. Add two faggots side-by-side on top of the sauerkraut. Place a wedge of rösti between the faggots. Place two caramelised apple pieces on top and arrange two baby turnips and two asparagus spears over and around the dish. Top each serving with a bacon rasher and a deep-fried sage leaf.