

## Beer braised pork shank with crispy skin and celery puree.



### Ingredients:

4 people

- 1 pork shank with severe
- 1 beer
- 3 sprigs rosemary
- 2 large onions, diced
- 2 carrots into 2 cm thick slices
- 2 parsley roots into 2 cm thick slices
- parsley for garnish
- 1 orange
- salt and pepper

### Sellerimos:

- 1 celery, peeled and cut into quarters
- 1 kg of potatoes
- 100 g of butter

### How to do it:

Scratching the rind and rub it with coarse salt. Can usefully be done the day before. Browned off in a pan or roaster in a little fat. Add the herbs and beer. Let it simmer for 2½ hours under a lid in the oven at 160 ° C or on the stove.

After 2½ hours is the shank taken up and fry in the oven at 180 ° C for an additional 1 hour. The rind should be crunchy.

Grate the orange peel over the the rind before serving. Serve with celery puree.

### Celery puree:

Celery and potatoes are cooked until tender, add butter and possible a little boiling water. Whipped to moss and season with salt and pepper and sprinkle with parsley.