

Chunks of pork with leek

Ingredients: 1 leek, 2 carrots, 1 celery, diced 700 g pork, flour, salt, pepper, bay leaves, sage, 1/2 cup white wine, 300 ml vegetable broth, 2 tablespoons olive oil.

Chop the leek, the carrots, the celery and then place them in the pan with 2 tablespoons of oil.



Cover with Magic Cooker, turn on high heat and cook for about 3 minutes. After that, add the pieces of pork in the pot (even if they are frozen) and continue cooking covered at high heat for another 5 minutes.



Add the wine, poured from above the lid, without uncovering the pot and then continue cooking at high heat for another 2 minutes. Pour in the broth, even if it's cold, just enough to not cover the meat and then add the other spices. Continue cooking at high heat until steam comes out, at this point lower the heat and let it cook for another 30-40 minutes. To thicken the sauce, stir a spoonful of flour with cold water or broth in bowl and add the mixture in the pot while stirring well.



Continue cooking at low heat for another 15 minutes. After that, turn it off and let it rest for 2 minutes.



Enjoy your meal!