

SIGNATURE DISH

Can you please tell me how chef Lisa Callisto at the Oxford Hotel (101 O'Connell St, North Adelaide; ph 8267 2652) makes her spiced and salt rubbed pork cutlets?



SPICED & SALT-RUBBED PORK CUTLET

Serves 4

1 tbsp roasted cumin seeds
2 tsp roasted fennel seeds
2 tbsp sea salt
2 tsp hot paprika
4 x 250g pork cutlets
Olive oil
2 chorizo, thinly sliced
3 cups flat leaf parsley, ripped
200g black grapes
1/2 cup slivered roasted almonds
2 tbsp vinegar
2 tbsp extra virgin olive oil

Grind cumin, fennel, sea salt and paprika in a food processor. Brush pork with olive oil and then rub spice

mixture evenly into the pork.

Pan sear the pork cutlet over a high heat on both sides then place in a hot oven for 8 minutes for medium or adjust cooking time to your liking.

While the pork is in the oven, heat a small amount of oil in a pan, and fry the chorizo, constantly turning until crisp.

Then combine the parsley, grapes, almonds and chorizo in a bowl.

Whisk the vinegar, and extra virgin olive oil in a bowl and coat salad.

To serve, heap the salad on a plate and place the pork on top. Drizzle with olive oil.

CHEFWATCH

1 Use good quality olive oil; "extra virgin has the best flavour", says chef Lisa Callisto.

2 Make sure the pan is very hot for searing the pork cutlet, "and then watch it so you don't over cook it in the oven".

3 Use seedless grapes, toast almonds just

before adding them to the salad, and use Italian flat-leaf parsley, "all to get the best, freshest flavours".

- Dianne Mattsson

