

SMOKED SHOULDER OF HAM (SCHIFELE)

Alsace



6768 Alsace

+ Description

Ingredients: 1 smoked shoulder of pork of about 1.2 kg, 4 carrots, 1 onion, 1 leek, 1 sprig of parsley.

For 4 people

Preparation: 20 min, cooking time: 1h30.

Place the shoulder in a pot, cover with cold water, and add the vegetables. Bring to the boil and leave to simmer for about 1 1/2 hours. Remove the meat, drain and slice. Serve with pickled onions, gherkins and potato salad.