

BEECK'S RECIPE COLLECTION

TURNIP STEW

PREPARATION:

Dice the pork belly and onions and lightly brown in lard. Turn over frequently, add water, cover and stew for 20 min. Peel the potatoes and turnips and cut into pieces which equal the size of the meat, add to the meat and onions and also add more water – approx. 700 ml. Season and let simmer for 45 min. Serve very hot, garnished with parsley. You can also serve thick slices of coarse rye bread with this stew.

INGREDIENTS FOR 4 SERVINGS:

600 g	lightly smoked pork belly
2 tbsp.	lard
4	onion(s)
1 kg	turnip(s), cleaned, ready to cook
4	potatoes
	salt and pepper marjoram
	garlic
	parsley

ENJOY YOUR MEAL!

Preparation time: 1 h 20 minutes