

**Miele**

# Tamarind, lime and chipotle pork, with corn salsa

By Miele

**30 minutes, plus marinating**

Preparation time

**50 minutes**

Cooking time

**6-8**

Serves



## INGREDIENTS

### Pork

600 g Pork scotch fillet  
Salt flakes, to taste

### Marinade

120 g (½ cup) tinned chipotle chilli in adobo sauce  
100 g (½ cup) tamarind puree concentrate  
2 garlic cloves, crushed  
2 tbsp brown sugar  
½ brown onion, roughly chopped  
1 lime, zested and juiced  
1 tsp ground turmeric

### Corn salsa

2 cobs corn or 1 cup frozen or tinned corn kernels  
1 lebanese cucumber, cut into 1 cm cubes  
¼ red onion, cut into 1 cm cubes  
1 small tomato, cut into 1 cm cubes  
2 spring onions, thinly sliced  
1 tsp ground cumin  
1 lime, zested and juiced  
¼ cup coriander leaves, roughly chopped  
2 tbsp olive oil  
40 g reserved marinade  
Salt flakes and pepper, to taste

## METHOD

### Pork

1. Combine all ingredients for the marinade in a blender, blend until smooth. Reserve 40 g of marinade for salsa before the pork is placed into the marinade.
2. Cut pork in half lengthwise, and then cut those two halves in half again lengthwise so that you end up with 4 even sized pieces of pork.
3. Marinate pork, cover and leave for a minimum of 4 hours, preferably overnight in the fridge.
4. Place the pork on a grilling and roasting insert in a universal tray and season with salt.
5. Select user programmes on the combi steam Pro oven and create the following:  
Stage 1: Select Combi mode: Grill + Preheat + Grill Setting 3 + 10% moisture  
Stage 2: Select Combi mode: Grill setting 3 + 10 minutes + 10% moisture  
Stage 3: Select Combi mode: Fan Plus at 160°C + 15 minutes + 65% moisture  
Save and start programme. Place pork into the oven after preheating stage
6. Allow to rest for 10 minutes.

### Corn salsa

1. If using fresh corn, cook the corn in the oven with the pork. Cool slightly and remove corn kernels.
2. Mix all ingredients together in a bowl and season well.

### To serve

1. Slice the pork into thin slices and serve with the corn salsa, sour cream, coriander leaves and chilli powder, if desired.

### Hints and tips

- Chicken can be substituted for pork.
- Pork scotch fillet is also known as collar butt and pork neck. This cut of meat has a nice amount of fat that contributes to great flavour.
- The vacuum sealing drawer can also be used when marinating the pork to intensify the flavour. Place the pork into a vacuum sealing bag with the marinade. Place into the vacuum sealing drawer and Vacuum on setting 3 and Seal on setting 3. Leave to marinate for 2-3 hours.