

Dilmah Oolong and Rosemary-Brined Boneless Pork Chops



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Peter Kuruvita

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Gastronomy Recipes

Ingredients

Dilmah Oolong and Rosemary-Brined Boneless Pork Chops

4 SERVINGS

- 1.5L Dilmah Oolong Tea (brewed with 8 Oolong tea bags or a similar amount of loose tea)
- 67g sugar
- 146g salt
- 2 rosemary sprigs (leaves bruised a bit to release their flavour)
- 10 peppercorns (slightly crushed)
- 4 pork chops (thick, preferably organic)

Methods and Directions

Dilmah Oolong and Rosemary-Brined Boneless Pork Chops

- Bring the water to the boil with the tea, peppercorns, sugar and salt.
- Remove from the heat and allow to cool overnight with the tea bags in it.
- When cool add the rosemary and pork chops.
- Brine for 24 hours and then remove the pork.
- Pat dry and cook as normal, serve with salad and sauce of your choice.



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