



Vallée de Kaysersberg
L'Alsace essentielle [®]

SMOKED PORK BLADE (SCHIFALA)

The authentic Alsatian recipe

#visitKB

www.kaysersberg.com

Number of people: 4

Preparation time: 20 min

Cooking time: 1h30 min

INGREDIENTS

- 1 pallet of smoked pork (1.2 kg)
- 4 carrots
- 1 onion
- 1 leek
- 1 sprig of parsley

THE STEPS

- Place the paddle in a pan of cold water with the vegetables.
- Bring to the boil and simmer for 1½ hours.
- Drain the meat and cut into slices.
- Serve with pickled onions, gherkins and potato salad.

OUR SUGGESTION

Opt for a Pinot Gris or Sylvaner to accompany this dish.