

Migas Alentejo style



Serves 4

400g pork loin cut into 2.5cm cubes

150g chouriço cut into 2.5 lengths

3 large garlic cloves plus two extra for frying with the meat

Large handful of roughly chopped coriander

1 heaped teaspoon paprika

400g stale robust bread crumbled into small pieces

2 tablespoons extra virgin olive oil

300ml salted boiling water

Slice of an orange

- 1** Process the garlic and coriander, or even better, crush them together with some salt in a pestle and mortar.
- 2** Place this pulp in a large mixing bowl or tureen, add the boiling salted water and the olive oil.
- 3** Break the bread into small chunks and add to the bowl. Knead it together well with your hands until it resembles the texture of mashed potato.
- 4** Leave to soak well – the longer the better. If you have time it could be overnight.
- 5** Fry the chouriço and the pork and season well with the paprika and some salt. Keep turning the meat until it is ready (10 to 15 minutes max).
- 6** Put the meat aside, keeping it warm and reserve the pan fats and juices.
- 7** Put the bread mixture(migas) into the frying pan containing the juices and fat from the fried meat and raise the heat. Fry the migas until it has acquired a golden crust.
- 8** Serve the migas surrounded by the meat and the slice of orange.