

Plating Guide - Braised Pork Shank Redemption

with fontina polenta, mustard demiglace and gremolata

Heat at 275F / 135C for 20 minutes

- Browned Pork Shanks
- Fontina Polenta
- Mustard Demi-Glace



Garnish Kit (keep cold):

- Gremolata (Garnish)
- Fresh Parsley Sprigs



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Spoon polenta onto plate and drizzle demi-glace around the edge of polenta.
3. Arrange shanks in a crisscross pattern on polenta.
4. Garnish with gremolata and parsley before serving.



NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.