

Iberico pork presa with chimichurri and red pepper purée

by [Jun Tanaka](#)



Main | Easy | 4 | 45 minutes

Iberico [pork](#) is the best in the world, and the *presa*, cut from the shoulder, is one of the tastiest pieces of meat you can get your hands on. Cooked to perfection and served with a zingy chimichurri and sweet red [pepper](#) purée, chef Jun Tanaka finishes off this simple dish with a scattering of crunchy chickpeas dusted in cumin and [Spanish](#) pimentón.

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Ingredients

METRIC | IMPERIAL

- 4 [presa Ibérica](#), weighing 180g each
- 50g of [chickpeas](#), drained from a tin [salt](#)
- 100ml of vegetable oil, for deep-frying

CHIMICHURRI

- 1/2 bunch of [parsley](#), finely chopped
- 1/4 bunch of oregano, finely chopped
- 1 [garlic clove](#), finely chopped
- 1/2 tsp [cumin seeds](#), crushed
- 1 [green chilli](#), deseeded and finely chopped
- 1/2 tsp [pimentón](#), (sweet smoked paprika)
- 1/2 shallot, finely chopped
- 2 [Spanish anchovy fillets](#), ideally Cantabrian anchovies
- 50ml of sherry vinegar
- 100ml of extra virgin olive oil
- [freshly ground black pepper](#)

RED PEPPER PURÉE

- 200g of [piquillo peppers](#), roughly chopped
- 1 [red pepper](#), deseeded and diced
- 1 shallot, finely sliced
- 1 [garlic clove](#), sliced
- olive oil, for frying
- 25ml of sherry vinegar
- 50ml of white wine

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Method

1 Mix half the pimentón and half the cumin with a teaspoon of salt and set aside

- 1/2 tsp [cumin seeds](#), crushed
- 1/2 tsp [pimentón](#), (sweet smoked paprika)
- [salt](#)

2 To make the chimichurri, mix all the ingredients in a bowl with the remaining pimentón and cumin and season with salt and pepper

- 1/2 bunch of [parsley](#), finely chopped
- 1/4 bunch of oregano, finely chopped
- 1 [garlic clove](#), finely chopped
- 1 [green chilli](#), deseeded and finely chopped
- 1/2 [shallot](#), finely chopped
- 2 [Spanish anchovy fillets](#), ideally Cantabrian anchovies
- 50ml of sherry vinegar
- 100ml of extra virgin olive oil
- [freshly ground black pepper](#)

3 To make the purée, sweat the shallots and garlic in olive oil for 5 minutes, then add the red and Piquillo peppers, followed by the vinegar and white wine. Cook for 10 minutes

- olive oil, for frying
- 1 [shallot](#), finely sliced
- 1 [garlic clove](#), sliced
- 200g of [piquillo peppers](#), roughly chopped
- 1 [red pepper](#), deseeded and diced
- 25ml of sherry vinegar
- 50ml of white wine

4 Meanwhile, heat a small saucepan full of oil to 180°C and deep-fry the chickpeas for 2 minutes. Drain, then toss in the spiced salt

- 100ml of vegetable oil, for deep-frying
- 50g of [chickpeas](#), drained from a tin

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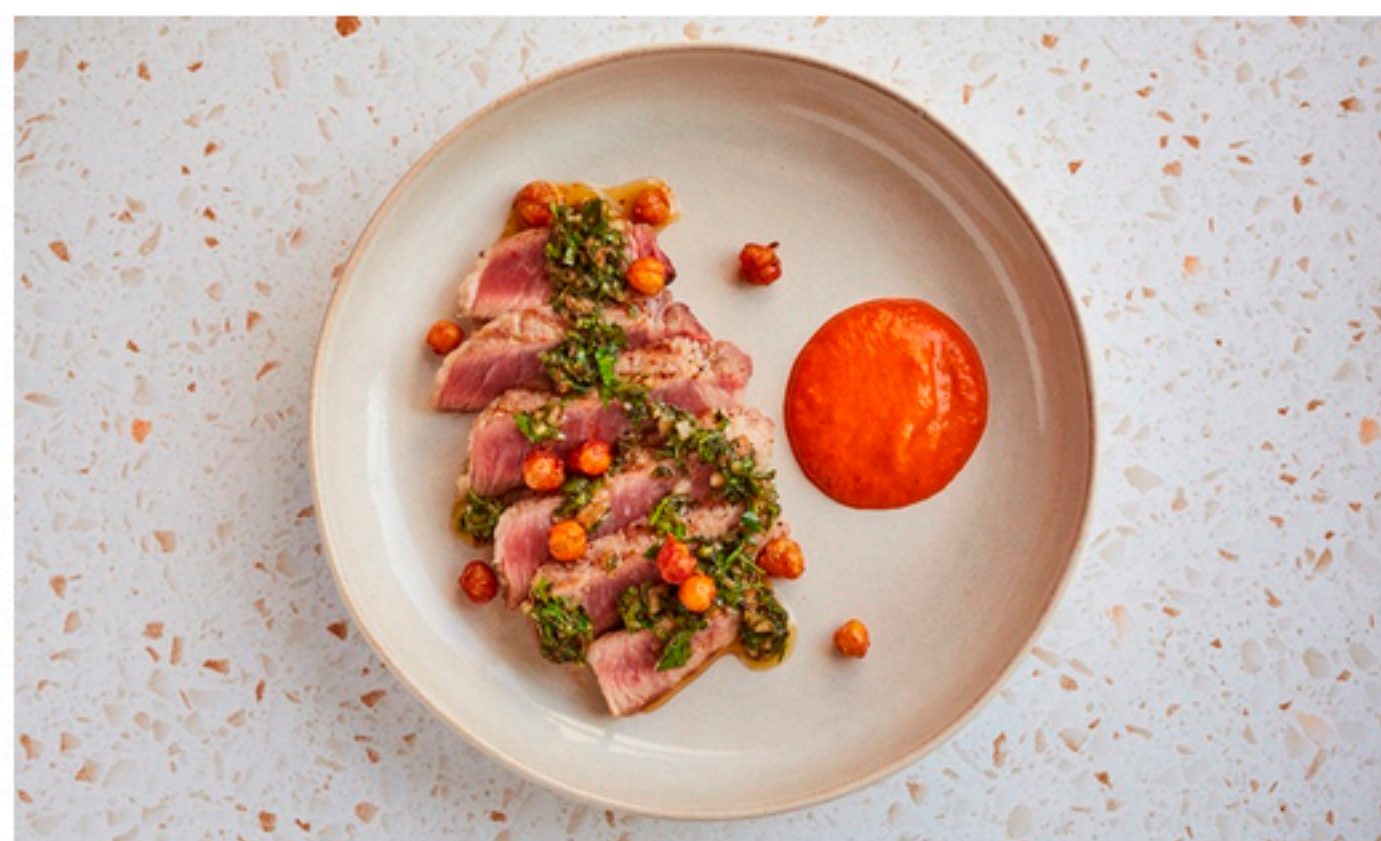


5 Once the purée has been cooking for 10 minutes, transfer to a blender and blitz for a few minutes until completely smooth. Season to taste

6 Lightly oil the pork on both sides and place on a very hot griddle pan. Cook for 3 minutes, then flip over and cook for a further 2-3 minutes. Iberico pork can be served pink, but if you prefer it well-done cook for a few more minutes

- 4 [presa Ibérica](#), weighing 180g each

7 To serve, slice the pork and place on a plate. Spoon the chimichurri over the top then add a spoon of purée to the side. To finish, scatter the chickpeas over the pork



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[Jun Tanaka](#)

After learning his craft in the UK's best restaurants throughout the 1990s, Jun Tanaka utilises his rigorous classical training to create impeccable small plates of French and Mediterranean food at his relaxed neighbourhood restaurant in Fitzrovia.

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