

The pork and the pupacella



Serves 🍴🍴

Ingredients

300 grams of pork
3 pupacelle pickle
2 cloves garlic
2 bay leaves
salt and oil

Method

Dice the pork and brown it in a pan with a little olive oil, garlic and bay leaves for about ten minutes. Meanwhile, cut in half pupacelle, remove the stalk and seeds, wash them under running water and cut into wedges. Nearly the end of cooking, add the pupacelle, do flavor for a few more minutes and serve hot with slices of homemade bread.