

# Grilled Wild Boar

*with porcini, brussels sprouts, guanciale, roast garlic & rosemary*

## INGREDIENTS

(serves 4)

4 wild boar chops (lamb chops or good quality pork chops would work too if you can't find boar, or even duck breast)

8 medium sized porcini (or king oyster mushrooms), cleaned & cut into quarters

300g or 32 small to medium sized brussel sprouts, trimmed and blanched in salted boiling water for 2-3 minutes

120g guanciale-cut into lardons

1 head of garlic, left whole, skin and all

2 heads of garlic, peeled and left whole

1/2 small bunch of rosemary-picked

1 orange, skin peeled with a vegetable peeler

Oil to cook with

Salt and pepper

1 lemon cut into quarters to serve

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## METHOD

1. Pre heat your BBQ to medium-high heat
2. In a mortar and pestle, put the whole, unpeeled head of garlic, the rosemary, the orange peel and some cracked pepper, pound to a rough paste. Add a splash of oil and pour over the boar chops. This can be done anywhere from 2 hours to 36 hours ahead of time. Set aside but bring out of the fridge an hour before you are going to cook them.
3. With the peeled garlic, put in into a small sauce pan with enough oil to cover and add a pinch of salt, put over a very low heat and cook very slowly until the garlic is soft, golden brown but still whole, set aside and keep warm.
4. Put a medium sized frying pan over the heat of your BBQ.
5. While the pan is heating season the boar chops with salt and pepper and start to grill, turning them every now and again, depending on the thickness of the chops they should take about 5-6 minutes on each side for a nice juicy chop, cook for longer if you want them cooked through. Rest for 7-8 minutes while the sprouts and porcini cook.
6. Add the guanciale to the now hot pan and let it start to fry for a minute or two. Once it starts to fry and get crispy add the blanched sprouts to the pan, season with salt and pepper and slowly allow them to roast in the fat from the guanciale.
7. Lightly oil the porcini and season with salt and pepper and carefully place them onto the grill, turning a few times. Cook until nicely charred, take off the grill and put onto a warmed plate.
8. To serve put each chop onto a plate, place over the grilled porcini, spoon over the caramelised sprouts and guanciale and finally add 3-4 of the roast garlic cloves and a drizzle of the oil you cooked the garlic in.
9. Give each plate a lemon wedge to squeeze over and eat!