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caramelised pork kebabs.

PDO huile d'olive de la Vallée des Baux-de-Provence -
olives mûrées AOP

Serves 4:

- 1 pork loin (or 500g pieces of loin)
- ½ green pepper
- ½ red pepper
- ½ onion
- 1 tbsp honey
- 2 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence - olives mûrées**
- 1 lemon
- 2 tbsp soy sauce
- 2 cloves of garlic
- 1 piece of fresh ginger
- 1 tsp allspice



Preparation: 20 min

Cooking: 15 min

Resting time: 30 min

Cut the pork into pieces (3 to 3.5 cm square). Place the pieces of meat in an airtight dish.

Mix the honey, olive oil, lemon juice and zest, soy sauce, crushed garlic, finely grated ginger and allspice. Pour over the meat and marinate in the fridge for 30 minutes to 1 hour.

Wash and chop the peppers and onion (they will be used between the pieces of meat). Assemble the kebabs, alternating 1 piece of meat with 1 piece of pepper or onion.

Cook for 5 minutes on each side (on the barbecue or in a frying pan) and serve with aubergine and courgette confit or small grilled potatoes.

What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive de la Vallée des Baux-de-Provence – olives mûrées (matured olives) for its aromas of preserved olives, black olives, olive paste, cocoa, mushroom, cooked artichoke, truffle and sourdough bread.

You can also use PDO huile d'olive d'Aix-en-Provence – olives mûrées, huile d'olive de Provence - olives mûrées or Corse - Oliu di Corsica – récolte à l'ancienne.

