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mediterranean pulled pork tacos

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

Serves 4:

- 500 g pork shoulder
- 3 to 4 tbsp **PDO huile d'olive de la Vallée des Baux-de-Provence - olives mûrées**
- 1 tsp smoked paprika
- 1 tsp dried oregano
- 2 cloves of garlic, crushed
- Salt, pepper
- 500 ml water or broth
- 8 corn tortillas
- 1 carrot, 1 red onion (for pickles)
- 200 ml cider vinegar
- 4 tsp sugar
- 100 g Greek yogurt
- Juice of 1/2 lemon
- Rocket



Preparation: 20 min
Cooking: 3h
Resting time: 6h

Prepare the pickles: cut the vegetables into thin strips, mix them with the vinegar and sugar. Leave overnight to marinate.

Marinate pork in 2 tablespoon olive oil, paprika, oregano, garlic, salt and pepper for 4 hours.

Drain the pork but keep the marinade. Brown the pork in a casserole with a little olive oil and 1 knob of butter. Add marinade and broth gradually, cooking in the oven at 150°C for 3 hours.

Shred the pork.

Combine the yogurt, 1 tablespoon olive oil, lemon juice, 1 tablespoon of the pork juices, salt, pepper, and Espelette pepper to make the sauce.

Heat the tortillas. Top them with the pork, pickles, rocket and sauce. Sprinkle with a drizzle of olive oil.

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.