



# Greek pork and celery stew

20'  
Hands on

80'  
Cook Time

4-6  
Portion(s)

2  
Difficulty



## Method

- Place a [frying pan](#) over high heat.
- Cut the meat into small pieces and add them into a [bowl](#). Add salt, flour, and mix until all the pork pieces are covered with the flour.
- Transfer into the hot frying pan and sauté for 5-6 minutes, until it turns golden on all sides. Remove and set aside.
- Place a large pot over high heat and add 1-2 tablespoons olive oil.
- Cut the leeks into rounds, the onion and garlic into thin slices, and add them into the pot. Mix and allow 3-4 minutes for them to soften.
- Add the meat, deglaze the pot with the wine, and as soon as it evaporates, add the bouillon cube, water, salt and pepper.
- Cover with the lid, lower the heat to medium, and simmer for 1 hour.
- Divide the leaves and the stems of the celery. Keep the stems to make a stock.
- Add, into the pot, the celery leaves in pieces, the spring onions finely chopped, the dill finely chopped and without the stems, and mix. Cover with the lid and simmer for 20 more minutes.

For the egg lemon sauce

- In a bowl, add the lemon zest and juice, eggs, salt, pepper, and mix well with a hand whisk.
- Slowly add 3 ladlefuls of the pot's juice into the bowl, and stir continuously.
- Transfer the egg lemon sauce into the pot with the pork, and mix by shaking the pot. As soon as it starts simmering, remove from the heat.
- Serve with lemon slices, pepper, olive oil, and bread.

## Ingredients

- 1 kilo pork, neck, boneless
- 5-6 tablespoon(s) olive oil
- 50 g all-purpose flour
- 500 g leeks
- 1 onion
- 1 clove(s) of garlic
- 100 g white wine
- 1 chicken bouillon cube
- 1 1/2 liter water
- salt
- pepper
- 1/2 kilo celery leaves
- 3-4 spring onions
- 1/2 bunch dill

For the egg lemon sauce

- lemon zest, of 2 lemons
- lemon juice, of 2 lemons
- 2 eggs
- salt
- pepper

To serve

- 1 lemon, slices
- pepper
- 1 teaspoon(s) olive oil
- bread

## Διατροφικός πίνακας

Nutrition information per portion

456 Calories (kcal)	28.0 Total Fat (g)	9.7 Saturated Fat (g)	13.0 Total Carbs (g)
23%	40%	49%	5%
4.6 Sugars (g)	36.0 Protein (g)	3.8 Fibre (g)	1.6 Sodium (g)
5%	72%	15%	27%