

SAUTÉED VEGETABLES WITH ZLATIBORAC DRY PORK NECK



1 PORTION:

30 g of Zlatiborac dry pork neck

2 carrots

Several cauliflower florets

25 g of butter

Salt and pepper

20 ml of olive oil

Some fresh parsley

Preparation:

Boil the carrot and cauliflower in the salted boiling water until they become soft. Finely chop the parsley and mix it with olive oil. Sauté cooked vegetables on melted butter until it gets the aroma and nice golden brown crisp. Season it with salt and pepper and arrange with Zlatiborac dry pork neck. Besprinkle all with the prepared olive oil and parsley.