

# Shaved Cured Pork with Pickled Fennel and Strawberries

SALAT MED SPEKESKINKE

It's quite a sight to see a stabbur lined with rows and rows of hanging pig thighs (*spekeskinke*) that have been curing for anywhere from three months to over a year. It feels like walking into a market, where the butcher is just waiting to cut off a thin slice and enthusiastically explain the maturity, flavors, and tenderness of the meat, as well as the source of the pigs, which would no doubt be local.

In the summer, paper-thin slices of *spekeskinke* turn a salad of fresh strawberries, pickled fennel, and hazelnuts into something extraordinary. I like to serve this as an appetizer or as part of a light meal with other dishes. Start this dish one day ahead so the fennel has time to pickle.

*serves 4*

1 cup (240 ml) distilled white vinegar

½ cup (120 ml) water

¼ cup (50 g) granulated sugar

½ teaspoon salt

1 to 2 fennel bulbs, trimmed and thinly sliced

7 ounces (200 g) thinly sliced cured pork

1 cup (145 g) strawberries, hulled and quartered

¼ small red onion, thinly sliced

1 ounce (28 g) aged white cheese made of goat's milk, shaved with a vegetable peeler

¼ cup (26 g) hazelnuts, roughly chopped

Olive oil

Butterfly sorrel or chives, for garnish

In a small, heavy saucepan, bring the distilled white vinegar, water, sugar, and salt to a boil, stirring to dissolve. Remove from the heat and set aside.

Place the fennel strips in a 1-pint (500 ml) glass jar. Add the brine, making sure the fennel is completely covered and let cool to room temperature. Place a lid on the jar and refrigerate overnight.

Arrange the slices of cured pork on a large platter. Top with the pickled fennel, strawberries, red onion, cheese, and hazelnuts. Drizzle with olive oil, garnish with butterfly sorrel or chives, and serve.