



PORK TWO WAYS

Chef Timothy Palmer
Bacci Restaurant



Roast Pork Tenderloin:

Ingredients

- Whole pork tenderloin cleaned of all silver skin, and fat.
- Fresh thyme and rosemary one sprig of each
- Clove of garlic
- Sea Salt, fresh ground black pepper
- Oil, butter

Method: Season pork with salt and pepper, heat a large pan and sear all sides place in 400* oven and roast for 8-10 min. Once pork is cooked remove from oven and add butter, thyme, rosemary, and one clove of garlic, spoon butter and herbs over pork for added flavour.

Apple and Sage Sausage:

Ingredients

- Mince pork shoulder and pork belly 500gr
- Fine dice one granny smith apple
- Fine shifanade of 4 sage leaves
- Fine dice smoked pancetta 70gr
- One egg
- Butter
- Salt, ground white pepper

Method: Mince 175gr of pork belly, as well as 325gr pork shoulder. Sauté smoked pancetta, apples with butter until pancetta has rendered some of the fat season with salt and white pepper, and finish with fresh sage, let cool and mix well into mince pork. Using finished mix form squares using a mould and pan fry on both sides, finish in oven for 3.5 min.

Celeriac and Potato Pure:

Ingredients

- Peeled and diced one celeriac
- Peel and dice one and a half potatoes
- 300 ml 35% cream
- One bay leaf
- One sprig of fresh thyme
- 45gr Smoked pork skin
- Salt and white pepper

Method: Put 300 ml of cream in to a heavy bottom pot add diced celeriac, diced potato, bay leaf, thyme and the smoked pork skin, let simmer for 10min be sure to season at the beginning. Once all is soft and tender be sure to remove pork skin, bay leaf and fresh thyme, add to a blender and pure until it is like silk

Cider Jus:

Ingredients

- 400 ml veal / pork stock
- Med. Dice of half a peeled carrot
- Med. Dice 2 stalks of celery
- Med. Dice 4 shallots
- Apple cider ml
- One sprig of fresh thyme
- Salt and fresh ground black pepper
- 30gr whipped butter

Method: Using the same pan and you roasted the pork tenderloin in add all mirepoix and sauté until lightly caramelised add fresh thyme deglaze pan with fresh apple cider and let reduce au sec. Add stock to pan and let reduce by half, strain through a fine mesh strainer and slowly whisk in whipped butter, season with salt and pepper.

Organic Carrots (From Wadson farm)

Ingredients

- Three baby carrots fresh, peeled and cut in half
- Chicken stock 500ml
- Whipped butter
- Salt and fresh ground white pepper

Method: Cook carrots in chicken stock, be sure that stock is seasoned, once carrots are al dente remove some chicken stock and add whipped butter, season with salt and white pepper.

Fresh King Porcini:

Ingredients

- 3 med. Fresh porcini mushrooms sliced a 1/2 inch thick
- Chicken stock 150 ml
- Fresh thyme one sprig
- Whipped butter / oil
- Salt and black pepper

Method: Heat large flat pan with oil, sauté sliced mushrooms until they start to caramelize season with salt and pepper, deglaze with chicken stock allow to reduce and form a glaze finish with whipped butter and fresh thyme.

Loquat Chutney:

Ingredients

- Peeled loquat 300gr and diced
- 40 ml calvados
- 30gr brown sugar
- Fine dice 2 shallots
- 1 clove
- 1 cinnamon quill
- 1 bay leaf
- Salt and white pepper

Method: Heat a small copper pot adding in the shallots, loquat fruit, brown sugar, calvados, clove, cinnamon quill, and bay leaf, let all stew until all liquid has dispersed, season with salt and pepper.

Quail Egg:

Ingredients

- 3 farm fresh quail eggs
- 50 ml oil
- Sea salt and black pepper

Method: Heat a non-stick pan with oil, crack and place each egg in pan be sure not to break the yolk, season with salt and pepper, and serve sunny side up.