

Sous Vide Iberico Presa Pork with Hollandaise Potatoes and Pomegranate Reduction

Yield: 2 serves | **Rating:** 5/5 | **Prep:** 30 hr | **Cook:** 2 hr | **Hollandaise:** 1 hr | **Source:** Ukulele Jay BBQ Website

Sous Vide Iberico Presa Pork with Hollandaise Potatoes and Pomegranate Reduction. This is a perfect pairing with salty and sweet which will have your family and friends impressed. The tender Iberico pork is as tender as Wagyu and almost tastes like beef if you don't think pork.

Ingredients

- 1 Iberico Press Pork Steak from Campo Grande
- 3 egg yolks
- 1 Tbsp lemon juice
- 1 ½ tsp white wine vinegar
- ½ tsp salt
- 8 Tbsp butter (melted)
- Salt and pepper to your liking for the pork steak

Notes

Served with green bean casserole and roasted or air fried potatoes.

Pairings

Pork paired with pomegranate reduction is a perfect pairing you don't see at all if often. This is winter pairing as you can only get Pomegranates locally here in the winter.



Instructions

1. HOLLANDAISE SAUCE

Combine the egg yolks, lemon juice, white wine vinegar, and salt and whisk until smooth.

2. Pour into a sous vide pouch and add melted butter. Seal and cook for one hour at 147.2°F (64°C).

3. Once cooked, pour contents into a bowl, season to taste, and whisk.

4. PORK

Sous Vide at 134°F for 2 hrs.

5. Pat dry after sous vide and sear on both sides to get that crispy edge (not required).

6. Rest 5 minutes (full 5 minutes, set a timer)

7. Slice and sprinkle truffle salt lightly over the pork

8. Dip pork in pomegranate reduction sauce

9. Watch out for the juice!