

# CROYDON

## *Vineyards*

### Cider Pork

#### *Croydon Covenant Shiraz*

##### Mise en Place

- Pork Belly in Fat
- Pork Skin Popcorn
- Guinness Pork Pie
- Poached Prune
- Red Cabbage & Cider Puree
- Harry Smith Apple Gel
- Truffle Mash
- Cider Beer Pickling Baby Carrots
- Pork Rib Bone Sauce
- Brown Chicken Stock
- Pastry Disc
- Pea Shoots

##### **Pork Belly in Fat**

###### Ingredients

|      |    |                             |
|------|----|-----------------------------|
| 3000 | g  | Pork, Belly Remove the Skin |
| 500  | g  | Salt, Coarse                |
| 500  | g  | Sugar Granulated            |
| 25   | g  | Thyme, Fresh                |
| 2    | ea | Clove Garlic                |
| 2000 | ml | Fat, Render In house        |
| 30   | g  | Pepper, Cracked             |
| 50   | ml | Syrup, Maple                |

###### Method:

1. Crush garlic and chop thyme.
2. Add with equal quantities of kosher salt to sugar.
3. Leave mixture outside for day. (Make a day in advance)
4. Layer the mixture between the pork bellies and cure overnight.
5. Rinse off curing medium.
6. Clean and cut pork belly and cut to size.
7. Submerge in fat and cook at 80°C for 6 to 7 hours.
8. Remove from confit medium and weight down the belly to flatten completely.
9. The end result once the belly has cooled down must look like a sheet of timber.
10. Cut to correct serving size. (Square)
11. Reheat in a cold pan skin side down till golden brown.
12. Turnover and do the same with the bottom part.

13. Brush with maple syrup and transfer to the salamander and store at the bottom tray before serving.

14. Correct the seasoning.

##### **Pork Skin Popcorn**

###### Ingredients

|      |   |                                 |
|------|---|---------------------------------|
| 1600 | g | Pork Belly Skin (About 2 skins) |
| 10   | g | Salt Celery                     |

###### Method:

1. Place pig skin in stockpot, cover with water and bring to a boil.
2. Boil skin for 2 hours, until very soft and able to tear apart easily.
3. Turn pot off and let cool for half an hour.
4. Remove skin from warm water and lie out onto cooling racks, skin side down, and place in refrigerator for 2 hours.
5. Once chilled, remove skin from rack and begin to scrape off as much fat as possible. (This is important, the more fat you remove the crispier your popcorn will get.)
6. Once you have removed all of the fat, slice the skin into 5mm x 6cm strips and allow to dry out on a sheet tray overnight or until completely dry.
7. The skin will feel rock hard and inedible, that's how to know it's ready.
8. Once skin is completely dry, drop into a 190C deep fryer and allow to puff. It'll take about 20 seconds.
9. Remove what is now the popcorn from the fryer, season with celery salt and serve.

##### **Guinness Pork Pie**

###### Ingredients

|     |    |                            |
|-----|----|----------------------------|
| 2   | ea | Onions, Brunoised          |
| 2   | ea | Carrots, Brunoised         |
| 450 | g  | Potatoes Brunoised         |
| 3   | ea | Celery, Stalks Brunoised   |
| 2   | ea | Garlic, Cloves Minced      |
| 10  | g  | Ginger, Fresh Minced       |
| 50  | ml | Oil, Olive                 |
| 30  | g  | Herbs, Thyme Picked        |
| 2   | ea | Spice, Bay Leaves          |
| 500 | g  | Pork, Stewing Cut Julienne |
| 50  | g  | Flour, Bread               |
| 5   | g  | Spice, Cinnamon Ground     |
| 2   | g  | Spice, Cayenne Ground      |
| 600 | ml | Beer, Guinness             |
| 10  | ml | Maple, Syrup               |
| 75  | ml | Cream                      |

Method:

1. Peel and Bruiose the onions, carrots celery and potato, then
2. Mince the garlic and the ginger.
3. Heat oil in a large casserole pan over a medium heat and add the vegetables and herbs and sauté.
4. Toss everything in the oil to coat, then season.
5. Cook, covered, for 10 minutes, or until the veg is softening, stirring occasionally. Remove from the heat and sit aside to combine with cooked pork.
6. Toss the pork in the flour and season, then add to the pan and cook until browned all over, do this in batches.
7. Deglaze the pan with the Guinness.
8. Stir in the maple, bring to the boil, then cover and simmer for about 2 hours.
9. Top up with water if needed, to just cover the pork until the meat is tender.
10. Once cooked add the Cream and vegetables.
11. Simmer for 5 minutes to combine.

### Poached Prunes

Ingredients

|     |    |                           |
|-----|----|---------------------------|
| 500 | ml | Wine, Red                 |
| 2   | ea | Spices, Star Anise, whole |
| 1   | ea | Spices, Cinnamon, stick   |
| 60  | ml | Maple                     |
| 750 | ml | Prunes                    |

Method:

1. Combine the wine, star anise, cinnamon and honey in a medium bowl.
2. Stir in the prunes, cover, and refrigerate overnight.
3. Transfer the prune mixture to a saucepan and bring just to a simmer, stir occasionally.
4. Remove from the heat and leave to cool.
5. Transfer to a container and cover.
6. Refrigerate until needed and cold.

### Red Cabbage & Cider Puree

Ingredients

|     |    |                                     |
|-----|----|-------------------------------------|
| 1   | ea | Cabbage, Red                        |
| 2   | ea | Red, Onion                          |
| 100 | g  | Butter                              |
| 1   | ea | Garlic, Clove Chopped.              |
| 250 | ml | Cider, Apple Beer                   |
| 5   | ea | Apple, Granny Smith, peeled chopped |

|    |    |                   |
|----|----|-------------------|
| 50 | ml | Vinegar, Balsamic |
| 5  | g  | Salt              |
| 3  | g  | Pepper            |

Method:

1. Finely slice the red cabbage and the red onion.
2. Sauté the red onion in some butter till slightly brown, Do not Burn.
3. Remove the onions from the pan.
4. In same pan which is still hot, do the small amounts of cabbage at a time and sauté. deglazing with the red wine and add to the onions.
5. Repeat 8 times till the cabbage is finished.
6. Add all the cooked ingredients in a large pot and the chopped apples, garlic and the balsamic vinegar.
7. Cook the cabbage till almost no moisture remains in the pot.
8. Pour the cabbage in a colander and let it stand for 20 minutes to drain.
9. Save the liquid to add to the blender if the puree is to thick.
10. Blend in Thermo mix to a fine puree with small amount of xanthan gum.

### Harry Smith Apple Gel

Ingredients

|      |    |                          |
|------|----|--------------------------|
| 2    | L  | Juice, Apple Harry Smith |
| 17.5 | g  | Agar, Agar               |
| 70   | ml | Oil, Vegetable           |

Method:

1. Place the apple juice in a large pan and bring to the boil, remove from the heat.
2. Set aside 200ml.
3. Return the pan to medium heat and cook, stirring occasionally, for 30 minutes or until reduced to 700ml.
4. Add the agar and bring to the boil
5. Remove from the heat and cool to room temperature.
6. Refrigerate for 1 hour or until set.
7. Transfer to a blender, add the oil and just enough of the reserved juice to make a smooth paste, then blend.
8. Pass through a sieve and transfer to a squeeze bottle.

### Poached Prunes

#### Ingredients

|     |    |                           |
|-----|----|---------------------------|
| 500 | ml | Wine, Red                 |
| 2   | ea | Spices, Star Anise, whole |
| 1   | ea | Spices, Cinnamon, stick   |
| 60  | ml | Maple                     |
| 750 | ml | Prunes                    |

#### Method:

7. Combine the wine, star anise, cinnamon and honey in a medium bowl.
8. Stir in the prunes, cover, and refrigerate overnight.
9. Transfer the prune mixture to a saucepan and bring just to a simmer, stir occasionally.
10. Remove from the heat and leave to cool.
11. Transfer to a container and cover.
12. Refrigerate until needed and cold.

### Truffle Mash

#### Ingredients

|      |    |                     |
|------|----|---------------------|
| 1000 | g  | Potatoes            |
| 80   | ml | Milk                |
| 80   | ml | Cream               |
| 2    | g  | Spice, Clove Ground |
| 100  | ml | Butter              |
| 50   | ml | Oil, Truffle        |
| 20   | g  | Salt                |
| 2    | g  | Pepper, White       |

#### Method:

1. Place the potatoes in a pot of salted cold water and bring to the boil.
2. Lower the heat and simmer for 20 – 30 minutes until they are tender when pierced with a small knife, drain well.
3. Wearing rubber gloves to protect your hands, quickly peel the skins off the potatoes while they are still hot, using a small knife.
4. Mash the potatoes with a ricer, then push them through a sieve to get a really smooth result.
5. Warm the milk, cream and truffle oil in another sauce pan.
6. Put the sieve potatoes in a clean pot and add the butter.
7. Now stir in the hot milk, cream, truffle infusion and you will find the mash will come together.
8. Season well with salt and white pepper. And take off the heat.
9. For a silky-smooth result pass the mash through the sieve once again.

10. Just before serving, reheat the mash, stirring over a low heat.

### Cider Beer Pickling Baby Carrots

#### Ingredients

|     |    |                         |
|-----|----|-------------------------|
| 750 | g  | Beer, Cider             |
| 50  | g  | Maple                   |
| 150 | g  | Vinegar, White Wine     |
| 6   | ea | Herbs, Thyme Sprig      |
| 4   | ea | Spice, Juniper Berries  |
| 4   | ea | Apple, Peel Of 3 Apples |
| 20  | g  | Salt, Sea               |
| 600 | g  | Carrots, Baby           |

#### Method:

1. Combine all the ingredients, apart from the onions, in a medium saucepan and bring to the boil.
2. Remove from the heat and leave to cool slightly.
3. Cut the onions in half and pack into a sterilised jar, then pour the pickling juices over them.
4. Seal the jar and leave to cool.
5. Keep in a cool place for a week.

### Pork Rib Bone Sauce

#### Ingredients

|      |    |                            |
|------|----|----------------------------|
| 50   | ml | Oil, Olive                 |
| 200  | g  | Bones, Pork Ribs           |
| 2    | ea | Onion, White Roughly Cut   |
| 1    | ea | Carrot, Peeled Roughly Cut |
| 2    | ea | Garlic, Clove              |
| 100  | ml | Wine, Madeira              |
| 200  | ml | Wine, Red                  |
| 1    | ea | Spice, Bay Leaf            |
| 1    | ea | Herbs, Thyme Sprig         |
| 10   | ea | Pepper, Corn Whole         |
| 1500 | ml | Stock, Chicken             |

#### Method:

1. Heat the olive oil in a large sauce pan, add the rib bones and brown them all over.
2. Add the two onions, carrot and the garlic and cook for 2 minutes.
3. Add the madeira, stirring well to deglaze the pan, and cook until it has completely evaporated.

### **Brown Chicken Stock**

#### Ingredients

|      |    |                             |
|------|----|-----------------------------|
| 1000 | g  | Chicken, Bones – small dice |
| 2    | ea | Onion, White Roughly Cut    |
| 1    | ea | Carrot, Peeled Roughly Cut  |
| 2    | ea | Garlic, Clove               |
| 1    | ea | Spice, Bay Leaf             |
| 1    | ea | Herbs, Thyme Sprig          |
| 10   | ea | Pepper, Corn Whole          |
| 100  | g  | Tomato – diced or Paste     |
| 2000 | ml | Water                       |
| 500  | ml | Wine, White                 |
| 1    | ea | Garlic, Clove               |
| 8    | ea | Pepper, Corn Black          |

#### Method:

1. Roast bones in 180°C oven until well browned.
2. Drain all excess fat and add mirepoix & tomatoes.
3. Roast for a further 4 minutes, stirring occasionally.
4. Remove & transfer to a saucepan.
5. Add 500ml water, bring to the boil & reduce to a glaze, repeat process.
6. Add remaining of water and simmer for 2 hours while skimming.
7. Strain through fine sieve or cloth and allow to drip.
8. Season to taste.

### **Puff Pastry Disk**

#### Ingredient

|   |    |                   |
|---|----|-------------------|
| 1 | ea | Puff Pastry Sheet |
|---|----|-------------------|

#### Method:

1. Cut the disk 5 cm diameter Cutter, brush with egg and baked @180C till golden brown.

### **Pea Shoots**

#### Ingredients

|   |      |             |
|---|------|-------------|
| 1 | tray | dill shoots |
|---|------|-------------|

#### Method:

1. Cut shoots with a scissor.
2. Wash and store underneath a damp cloth.

Assemble each part of the dish on a main course serving plate and garnish with the dill.