

## **Rustic Cinnamon and Espresso Pork Tenderloin with Pork Confit Croquette and Sweet Potato Lyonnais**

### **Recipes:**

#### **Cinnamon and Espresso Glazed Pork Tenderloin with Country Sausage Stuffing and Roasted Root Vegetable Ragout**

##### **Brine**

2 cups water

2 cups apple cider

1/3 cup kosher salt

2 each, bay leaves

3 sprigs fresh thyme

2 T black peppercorns

In a pot combine all saucepot and bring to a simmer to combine. Once combined remove from heat and cool. Set aside.

##### **Cinnamon and Espresso Glaze**

1 cup espresso

1 cup pork stock

2 each, shallot sliced

1 each cinnamon stick

1 each fresh thyme sprig

¼ cup brandy

¼ cup honey

In a hot saucepan, caramelize the shallots. Once brown in color deglaze with brandy. Add remaining ingredients and simmer until reduced by half. Set aside.

### **Country Style Sausage**

4 oz. pork trimming, diced  
4 oz. pork fat, diced  
4 each, garlic clove minced  
1tsp rosemary, chopped  
2 T fresh parsley, chopped  
¼ cup bread, diced  
¼ cup heavy cream  
1 each, egg  
1 tsp. kosher salt  
1 tsp. pepper

With a meat grinder, grind pork trimming and pork fat. Combine cream, egg and bread to make a panada. In a bowl mix together pork and fat, panada and remaining ingredients.

### **Pork Tenderloin**

12 oz. pork tenderloin, trimmed

Brine pork loin using attached brine recipe. Leave in brine for 4-6 hours. When ready remove from brine. Butterfly tenderloin. Stuff with country sausage. Fold over and tie with butcher twine. Season loin with salt and pepper. In a hot pan, sear all sides of loin. Finish tenderloin in a 350-degree oven, brushing with reserved glaze throughout the cooking period. When finished let rest before slicing. Remove twine and slice.

### **Roasted Root Vegetable Ragout**

½ cup rutabaga, diced  
½ cup parsnip, diced  
½ cup carrot, diced  
½ cup beet, diced  
3 T olive oil  
1 T fresh thyme, chopped  
1 T rosemary, chopped

1 T garlic, minced

2 cups demi-glace

Toss vegetables in olive oil and season with salt and pepper. Roast in a 350-degree oven until tender. While the vegetables are roasting, in a pan sauté garlic to lightly toast, add thyme and rosemary. Lastly add demi and bring to a simmer. When roasted vegetables are complete, add to demi.

## **Pork Shoulder Confit Croquette with Edamame Mint Puree and Smoked Tomato Jam**

### **Pork Confit**

8 oz. pork shoulder

2 sprigs rosemary, chopped

2 T fresh thyme, chopped

3 T kosher salt

2 T cracked black pepper

1 quart lard

Rub pork shoulder with all ingredients except the lard. Let pork shoulder rest under refrigeration overnight. Heat pan and sear all sides of pork. Once evenly, browned add lard. Cover pan with foil and roast in a 250-degree oven until tender. Cool pork overnight in its own fat.

### **Croquette**

8 oz. pork confit

1 egg

Zest of one orange

2 T garlic, chopped

1 tsp. kosher salt

1 tsp. cracked black pepper

4 oz. goat cheese

¼ cup panko bread crumbs

Combine all ingredients in a bowl and combine well. Portion mixture into desired shape or mold. Refrigerate overnight. When mix is chilled, bread with flour, egg and panko crumbs. Pan fry until crispy and golden brown.

### **Edamame Mint Puree**

4 oz. edamame  
2 T mint, chopped  
2 T cilantro, chopped  
2 T honey  
1 tsp. kosher salt  
½ tsp. black pepper  
1 T lemon juice  
1 tsp. garlic, chopped  
vegetable stock as needed

Combine all ingredients. Puree with a hand blender adding vegetable stock as needed for a smooth consistency.

### **Smoked Tomato Jam**

1 pound tomato, cored and peeled  
¼ cup yellow onion, thinly sliced  
2 T garlic, chopped  
1 T ginger, chopped  
1 T cumin  
1 tsp. cayenne pepper  
½ cup sugar  
¼ cup apple cider vinegar

2 T tomato paste

2 T cilantro, chopped

Cold smoke tomatoes. Concasse tomato and set aside. Heat saucepan and caramelize onion until golden brown. Add garlic and ginger, lightly toast. Add tomato paste and cook in. When well combined add vinegar, sugar, cumin and cayenne. Bring to a simmer and reduce by half. Once reduced fold in reserved tomatoes and cilantro. Chill for service.

### **Sweet Potato, Apple and Caramelized Onion Lyonnais**

2 sweet potatoes, sliced thin

1 granny smith apple, sliced thin

1 yellow onion, sliced thin

2 T rosemary, chopped

1 cup chicken stock

1 T kosher salt

1 T black pepper

Caramelize onion and cool. Toss potatoes with salt, pepper and rosemary. In a greased baking pan layer potato, apple, and onion. Repeat three times and add chicken stock. Bake in a 350-degree oven until tender. When finished chill overnight. Cut into desired shape and brown in a sauté pan as needed.