

PORK HEAD DIM SUM

Smoked Pig Cheek Dumpling, Purple Brussels Kimchee, Fried Head Cheese, Chinese Mustard, Edamame, and Chinese 5 Spice Pork Skin

Smoked pig cheek Dumpling

- 10# of pig cheeks
- Season the cheeks with salt and pepper and Smoke them at 160°C for 4 hours or until fork tender...

For the filling...

- 1tbs ginger
- Cloves minced garlic
- 4finely chopped scallions
- 3tbs soy sauce
- 1tsp sesame oil
- 1tsp olive oil
- 10#smoked cheek

Wonton wrappers:

- 1egg
- 1/3cup water
- 2cups AP flour
- 1/2tsp salt

In a medium bowl, beat the egg. Mix in the water.

In a large bowl, combine the flour and salt. Create a well in the center of the mixture and slowly pour in the egg and water. Mix well. If the mixture is too dry, increase the amount of water one teaspoon at a time until a pliable dough has formed.

On a lightly floured surface, knead the dough until elastic. Cut dough into two separate balls. Cover the balls with a damp cloth for a minimum of 10 minutes.

Cut each ball into four equal pieces. Roll the pieces into 10 1/2 by 10 1/2 inch squares. Cut each into nine 3 1/2 by 3 1/2 inch squares. Use in any recipe that calls for wonton wrappers.

Combine the smoked pork cheek with the ingredients from above allow your mix to sit for 1 hour to allow all the ingredients to blend. Fill wrapper and egg wash the sides and fold into your desired shape.

Steam the dumpling for about 8minutes or until the wrapper is fully cooked and sprits with a 50/50 blend of sesame and olive oil to keep the dumplings from sticking.

Purple Brussels Kimchee

- 3.5 ounces plus .7 ounces kosher salt
- 1½ pounds small purple brussels sprouts, trimmed, halved
- ½ small onion, coarsely chopped
- 2 scallions, sliced

- 4 garlic cloves
- ¼ cup gochugaru
- 2 tablespoons fish sauce
- 2 tablespoons Sriracha
- 1 tablespoon grated peeled ginger
- 1 tablespoon soy sauce
- 2 teaspoons coriander seeds, crushed

2 teaspoons fennel seeds, crushed

Combine 3.5 oz. salt and 2 quarts warm water in a large bowl, whisking to dissolve salt. Add brussels sprouts and top with a plate to keep brussels sprouts submerged. Let sit at room temperature 4 hours; drain. Rinse, drain, and place in a large bowl. Pulse onion, scallions, garlic, gochugaru, fish sauce, Sriracha, ginger, soy sauce, and coriander and fennel seeds in a food processor until smooth. Add to bowl with brussels sprouts and toss. Transfer mixture to canning jars, packing down to eliminate air gaps. Combine remaining .7 oz. salt and 1 quart warm water in a large bowl, whisking to dissolve salt. Add pickling liquid to jars to cover Brussels sprouts, leaving at least 1" headspace. Cover jars with lids. Let sit out of direct sunlight at room temperature until kimchi tastes tangy and releases bubbles when stirred, 3–5 days. Chill

Fried Head Cheese

- 1 pig's head
- 1 bouquet garni, with 1 large section of ginger and lemon grass
- 1 cup sake wine
- A dozen black peppercorns
- 3 tablespoons salt

For seasoning the headcheese mixture:

- 1/4 cup rice vinegar

Place the pig's head in the pot along with the rest of the ingredients. Cover with water by 2 inches. Bring to a simmer, then reduce the heat and very gently simmer for 5 hours, or until all the meat is tender.

Remove the head from the pot and let cool slightly. Peel away all the hefty sections of meat, such as the cheek and near the brains and set aside. Place the head back into the pot, along with any bones that may have come loose during the transplant, and simmer for 3 hours longer.

Finish removing all the meat, collagen material, and skin from the head. Cut the mixture into a rough 1 inch dice. If you stewed a tongue alongside the head, cut that into a 1/2-inch dice.

Line a terrine mold or loaf pan with plastic wrap, leaving enough overhang on the two long sides to fully cover the mold. Combine all the meat in the mold, along with the lemon juice or vinegar, as well as more salt and pepper to taste. You'll need to use your fingers to gently mix the meat with the tongue and make sure that the saltiness is to your liking.

Pour enough of the cooking liquid over to just cover. Fold the plastic wrap over the top and press down on the mixture to make sure that the mixture fills out the entire space of the mold. Refrigerate overnight, or up to two weeks.

Cut into small cubes and fry with a standard breading procedure...

Crispy Chinese 5 spice pork skin

1# rendered pork skins

Fry in 375' oil until light and fluffy about 6minutes make sure you agitate the oil while they are frying.

Chinese 5 spice:

- 1 teaspoon ground cinnamon.
- 1 teaspoon crushed anise seed or 1 star anise, ground.
- 1/4 teaspoon crushed fennel seed.
- 1/4 teaspoon freshly ground pepper (or 1/4 teaspoon Szechuan pepper)
- 1/8 teaspoon ground cloves

As soon as you pull the pork rinds out of the fryer dust immediately with your Chinese five spice to allow the seasoning to adhere to you pork rinds.