

Seared Pork Ribeye with pickled Pork skin salad Goat Cheese Avocado crisp and Chorizo cream sauce

6 oz. pork ribeye

4 oz. Pickled pork skin salad (recipe follows)

3 pcs goat cheese avocado crisps (recipe follows)

2 oz. adobo crema (recipe follows)

Cilantro as needed for garnish

Preheat oven at 350. In sautéed pan over medium heat add oil. Pat dry pork ribeye and season with pepper and salt, seared both sides until crisp put in the oven. Take out when internal temperature reaches 140 and let it rest. Fry goat cheese fritters for until golden brown, this should take about 3-4 minutes. To plate, add a spoonful of adobo crema on the middle of the plate cut pork in half and place on top of the crema add pork skin salad aside. Place goat cheese fritters around the pork. Garnish with fresh cilantro

Pickled pork salad

250 g brunoised pickled pork skin

170 g shaved Brussel sprouts

100 g brunoised tomato

50 g chopped cilantro

20 g lime zest

15 g lime juice

Salt and pepper to taste

Take tomato seed out and brunoised. Make sure to rinse cilantro as some time it contains bit of dirt. Cut Brussels sprouts in half and cut them as thin as possible, use salad spinner to clean the finish product Combine all ingredients in a bowl taste and adjust seasoning as needed

Pickled pork skin

1.5 kilos pig skin

15g clove

20 g black pepper

80g garlic clove

5 bay leaf

50g jalapeno

15g marjoram

30 g oregano

20g granulated sugar 50g coarse salt

10g oil

355 milliners water

150 milliliters white vinegar

250g sliced carrots
145g onions

Lay out flat pork skin in a clean surface. Check for any remaining hair if needed remove hair. Rinse with cold water. Cut pork skin in about 10 by 8 centimeters. Submerge pork skin in cold water in a medium size pot, bring and simmer until tender which take about 40-45 minutes. When ready shock pork skin in iced water bath. In a separate pot over medium heat add oil and lightly sautéed carrots, onion, pepper add spiced then deglaze with vinegar and water. Place pork skin in a container big enough to hold the liquid and vegetables together. Let it sit in refrigerator for at least 8 hours.

Goat cheese avocado masa crisp

Basic Masa recipe

4c corn masa
1c lard
1/4c salt
3 c chicken stock

Add all ingredient to a medium kitchen and with paddle attachment until smooth, it should take about 8-10 minutes

Take out and cover with plastic.

4 oz. goat cheese
Divide in to 1/2 oz. pieces

2 medium ripe avocados

Pit and peel avocado and carefully brunoised

Take a 2oz piece of masa and with hands make flat. Take goat cheese and add salt and pepper, form a ball and make flat. Take avocado and put in the middle of the goat cheese and close carefully. Do the same with the masa, make sure that the masa covers all goat cheese form in to squares and fry.

Cream of chorizo sauce

1 bottle white wine
1 qtr. cream

2 oz. shallots

2 bay leaf

¼ cup butter

1 lb. chorizo

¼ c flour

Salt and white pepper to taste

In a medium sauce pan over medium heat place butter, shallots, bay leaf, sprig of thyme, chorizo and sautéed till almost done add flour in two batches. Add and reduce bottle of wine approximately by half and cream and reduce by approximately 3/4. Check seasoning and adjust as needed, the end result should be a creamy consistency with smaller chunks of chorizo.

Chorizo recipe

2 lb. boneless pork shoulder (ground lean meat)

12 oz. fat back (ground pork fat)

10 garlic cloves

¼ c chipotle chili powder

3 tilt smoked paprika

3 tsp sweet paprika

¼ c salt

2tbl dry oregano

1 ½ t ground black pepper

1 ½ tsp ground cumin

1 ½ ground coriander

1 table ground cinnamon

1 table ground cloves

1/3 c cider vinegar

Cut up shoulder and pork fat in large cubes, cover it and put in cooler as cold meat grinds better. Set up grinder with small plate attachment. Grind meat and place in a bowl add the remaining ingredients. Test a small part either using a sautéed pan or the oven to check seasoning. Wrap in 8 Oz batches and refrigerate.