

# Smoked Pork Belly Confit, Apple Pork Loin, and Candied Bacon with a Peach Chutney



Pork Belly Confit: serves 8

1lb pork belly cured and smoked with applewood

Heat oven 225F

Place pork belly in hotel pan, pour bacon lard over until completely covered, double seal with plastic wrap and foil. Roast for 6 hrs, let rest for 20 min. Scrape off excess fat cut pork belly into about 3in by 1/4in slices, reserve.

Candied Bacon:

½ c sugar

½ c brown sugar

½ T kosher salt

½ T cracked black pepper

½ t ground cinnamon

8 strips about 1/16 inch thick fresh bacon

Mix all ingredients in a bowl except for bacon, place half the curing mixture in hotel pan, lay bacon flat over mixture, cover bacon with remaining mixture, cover with plastic and refrigerate 24hrs. Heat oven 300F. Wrap a galvanized metal pipe with aluminum foil and coat with non-stick spray, remove bacon from pan shaking off any excess curing mixture, wrap bacon around pipe, hold in place with a toothpick, and bake until caramelized about 25 minutes. Remove from oven cool and slip bacon rings off end of pipe.

Seared Apple Pork Loin:

Rub:

1lb Pork loin

1T bbq smoke seasoning

1T steak seasoning

2T brown sugar

1t ground cinnamon

Brine:

3qts cold water

1qt apple cider

½ c apple cider vinegar

1 ¼ c kosher salt

¾ c sugar

Combine all ingredients and bring to a boil. Refrigerate until cool then pour over pork loin covering completely. Soak for 24hrs then take pork out and rinse with cold water. Pat dry with paper towel. On med-high heat, heat skillet with oil sear all sides of pork loin. Pre heat oven to 350F. Cover pork loin with the rub ingredients, and roast for 40 min or until internal temperature of 140F. Let rest for 20 min before slicing.

Peach Chutney:

Two ¼ inch slices of pork belly scraps diced

½ shallot minced

Kosher salt

¼ c bourbon

½ c brown sugar

2T rice wine vinegar

1T whole grain mustard

2 peaches diced ½ inch dice

Thyme bundle

1 cinnamon stick

Heat large skillet med-high heat, add pork belly (pancetta) cook to render fat. Add in shallots cook until tender about 6 minutes. Add in bourbon, brown sugar, vinegar, mustard, peaches cinnamon, thyme bundle, and some salt stir to combine. Bring to a boil and reduce to a simmer. Simmer, stirring the peaches frequently until the liquid evaporates and the peaches are chutney like consistency, 10 minutes. Cook peaches through. Discard thyme and cinnamon stick. Blend with immersion blender if needed to achieve the correct consistency.

Edamame basil rice cakes:

1T olive oil

¼ c shallots, sliced

1 ½ T fresh ginger chopped

1c jasmine rice

½ c edamame

3c water

Salt

1t white pepper

½ c fresh basil chiffonade cut

Heat oil in sauce pan set over medium heat, add shallots and ginger, cook until softened. Stir in rice, add water, bring to a boil, reduce to medium, and simmer until water is absorbed remove from heat, stir in edamame and season. Place ½ the rice in a food processor bowl, puree. Place in large bowl and fold in remaining rice. Let cool. Fold in basil, spread rice on a sheet pan lined with parchment paper, top with sheet pan, press down and refrigerate until firm. Stamp out 2inch circular rice cakes.

Assembly:

Smear a tablespoon of the chutney in middle of the plate. Place rice cake in center of plate on top chutney. Place a slice of pork loin and pork belly, alternating around rice cake then a ring of bacon on top. Place vegetable bundle (Blanched, Bok choy, baby carrots, radish, watercress, tied with scallion) in middle of bacon ring. Dress with lime gastrique.