Crispy Pork Belly with Brown Butter Apple Puree, Roasted Sunchokes and Pickled Mustard paired with Davis Estates Zephyr

INGREDIENTS:

SERVES: 4-6

Crispy Pork Belly
2 pounds pork belly, skin off
1 cup Kosher Salt
½ cup White Sugar
½ cup Brown Sugar
4 star anise pods (crush them a bit to break them up)
1 teaspoon cinnamon
1 clove
2 tablespoons EVOO
1 Yellow Onion Peeled and quartered
½ cup Garlic Crushed
1 cinnamon stick
5 sprigs thyme
1½ quarts chicken stock
Pinch of fresh black pepper

Pickled Mustard "Caviar"
2 tablespoons yellow mustard seeds
¼ cup unseasoned rice vinegar
1 tablespoon sugar
¾ teaspoon kosher salt
1 ounce Bourbon
1 clove garlic crushed

Brown Butter Apple Puree
4 fuji apples. Peeled, cored and cut into large chunks.
½ cup (1 stick) butter, unsalted
1 shallot large dice
1 cup white wine
1 star anise
1 cinnamon stick
1 tablespoon whole coriander
½ teaspoon red chili flake
3 sprigs thyme
1 sprig rosemary
Salt and pepper to taste

Roasted Sunchokes
2 Cups Sunchokes, Washed and cut into medium dice
2 tablespoons neutral cooking oil
½ Cup Shallots, medium dice
¼ Cup Parsley, fine chop
1 Cup White Wine
2 tablespoons butter
Salt and pepper to taste

METHOD:

Crispy Pork Belly

- Braising Pork Belly is a 2-3 day project, but entirely worth it.
- Lightly score the fatty side of the belly with a sharp knife in a criss cross pattern and then rub the belly all over with the curing rub. Just enough to coat it. Transfer the belly to an airtight container and leave it in your fridge overnight.
- The next day, rinse your pork belly completely with cold water and pat it dry with paper towels.
- In a large Dutch oven or heavy pot, add your EVOO, yellow onion, and garlic sauté over low heat until lightly browned.
- Add your bay leaf, cinnamon stick, thyme, chicken stock, salt and pepper.
- Bring to a simmer and add your belly, cover, and cook in a 325°F oven for 2 hours. Uncover and cook for another 45 minutes until tender.

- Let the belly cool down in the liquid for at least an hour and a half before attempting to remove it.
- Line a sheet tray with parchment and place the belly on the tray, add another sheet of paper on top of the belly and place a second sheet tray on top of that. Then put that puppy in the fridge and put something heavy on the top sheet tray to press the pork belly into a more uniform dimension. Leave the belly in the fridge overnight with the weight on top.
- The next day you can trim excess fat from the belly and portion it easily. Sear the portioned belly in a heavy pan, on all sides and finish with a sprinkle of kosher salt.

Pickled Mustard "Caviar"

- To get proper consistency and flavor you need to blanch and rinse the mustard seeds.
- Place the mustard seeds in a saucepot covered with cold water, bring to a boil, then strain the mustard seeds from the water using a sieve or fine mesh strainer. Repeat this process 5 more times. Yes, five. Trust me it's necessary.
- After the mustard blanching marathon has concluded combine the mustard seeds with the rest of the ingredients in a medium sauce pot and bring to a simmer stirring occasionally. Simmer for 5 minutes.
- Strain the mustard seeds and reserve the liquid. Discard the garlic clove. Put the seeds in a mason jar and pour just enough of the liquid in to cover the seeds completely.
- Let them cool to room temp and then store in the fridge.

Roasted Sunchokes

- *A Note From Chef*: Sunchokes, also known as Jerusalem Artichokes are an amazing seasonal ingredient with many practical uses. Shaved raw on a salad, roasted, or fried are all great options.
- In a large sauté pan, heat the cooking oil over medium/ high heat until it begins to shimmer a bit but not smoking.
- Add the sunchokes and sauté, stirring/ tossing occasionally for 6 minutes or until the sunchokes start to brown a bit. Season with a big pinch of salt and pepper and add the shallots. Sauté for 3 more minutes until the shallots start to become translucent.
- Add ¼ of the wine to your sauté pan and let it reduce completely, then stir/ toss the sunchokes and repeat the process 3 more times until the wine is all gone.
- Add the butter and sauté for another minute.
- Turn off the heat and add the parsley.
- Taste for seasoning and adjust as needed.

Brown Butter Apple Puree

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- Make a sachet with cheesecloth containing the anise, cinnamon, coriander, chili flake, thyme, and rosemary.
- In a large saucepan, melt the butter over medium heat.
- Once it's completely melted, turn the heat to high and whisky constantly until the butter begins to brown. Turn the heat off and continue whisking until the butter is mostly browned and has a nutty aroma.
- Add the sachet, apples, and shallots. Stir briefly and then add the white wine and a big pinch of salt and pepper.
- Cover with a piece of parchment and turn the heat on low.
- Let the apples simmer for 15 minutes, remove the parchment and stir briefly.
- Continue simmering over low heat, stirring every 5 minutes or so, until the apples are completely soft. About 15 minutes.
- Remove the sachet using a pair of tongs or a spoon and discard.
- Pour the remaining contents of the pot into a blender and blend (start on low speed, hot things tend to splatter a lot, then gradually increase the blender speed to high) until smooth.
- Add Salt and Pepper as desired.

To Finish

On a warm plate, spread a generous amount of Brown Butter Apple Puree. Place the Crispy Pork Belly on top. Garnish with a spoonful of Pickled Mustard "Caviar" and Roasted Sunchokes on the side. Serve immediately with a glass of Zephyr.