

Sous vide pork belly of landrace pork

Author: Nils Henkel
Preparation time: 3 hours
Cooking time: 36 hours



Ingredients

Bacon (sous vide):

500 g Pork belly, fresh
2 dl Veal stock, dark (even better: pork stock)
1 Shallot
1 Clove of garlic
1 Bay leaf
10 Peppercorn, white
2 sprigs of savory
1 pinch of curing salt
1 pinch of cumin
1 pinch of caraway
Lemon peel

Beans:

100 g String beans
2 EL Broad beans
2 EL Runner beans, boiled
2 EL Risini-Beans, boiled
2 EL Savory butter
(Butter mixed with savory)

Jus of savory:

1 Shallot
5 cl Pear juice
2 dl Stock of pork belly, reduced
3 sprigs of savory
¼ TL caraway, crushed
5 Peppercorns, white, crushed

Airy foam of savory:

1 Shallot
3 button mushrooms, white
2 cl Rapeseed oil
4 cl Riesling wine

Preparation

Bacon (sous vide):

Remove the rind of the pork belly. Prepare the belly for cooking and cut it to size. Place the meat trimmings and ribs into a pan and add the other ingredients. Cover with 2 dl water and bring to a boil and let it simmer at low heat for approximately one hour. Strain the stock through a fine sieve and let it cool down for a bit. Vacuum the pork belly with the stock. Let it cook in the sous vide water bath from **fusionchef** at a constant temperature of 65 °C for approx. 36 hours. Slice the cooled pork belly into even cubes of 5 x 5 x 5 cm, reduce the stock to taste and use it for the savory sauce.

Beans:

Blanch the string beans in saltwater until firm to the bite and quench in ice water. Cut the beans to 14 cm length and into small strips. Brush pieces of baking paper with butter of savory and place the bean strips on the paper in a rectangle of 5 x 14 cm. Brush once more with butter of savory. Blanch the broad beans in salt water, quench and remove their skins.

Jus of savory:

Sauté the finely cut shallot, deglaze with pear juice and fill up with the pork belly stock. Add savory, caraway and pepper and bring the mixture to a boil once. Let it simmer for approx. 30 minutes, bring to a boil once more and strain it through a fine sieve. If necessary, thicken it with arrowroot and season with salt and pepper.

Airy foam of savory:

Sauté the finely cut shallot and button mushrooms in rapeseed oil. Deglaze with the Riesling wine and fill up with poultry stock. Add the savory, bring to a boil and then let it simmer for 20 minutes. Season with salt and pepper; add a pinch of Lecithin and strain. For serving heat the mixture to approx. 65 °C and froth to the consistency of milk foam.

Eating Paper of beans:

Finely puree and warm the blanched beans. Add the soaked, squeezed sheet of gelatin and the chopped savory. Mix well and season with salt and pepper. Spread the green puree on a silicon sheet and let it dry in a dehydrator or oven at 60 °C. Break the crispy sheet into pieces of the desired size.

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2 dl Poultry stock
5 sprigs of savory
Lecithin, salt, pepper

Eating Paper of beans - basic recipe:

120 g String beans, blanched
30 g Beans, white, cooked
1 Sheet of gelatin
1 pinch Savory, finely chopped
Salt, white pepper

Garnish:

Raw pieces of pear
Fresh tips of savory
Bacon cubes, roasted

Arrangement:

Warm the cubes of pork belly to 60 °C, season with salt and pepper, and slightly fry from all sides. Place the bean rectangles on grease –proof paper and let them warm in the oven for approx. 3 minutes. Using the paper, place the beans exactly on the plate. Heat the remaining beans with a bit of butter of savory, season with salt and pepper and arrange them casually on the rectangle. Cover the pork cubes with a sheet of pear jelly and warm with top heat for 1 minute. Put it onto the plate. Arrange the raw pear piece and a spoon of lukewarm, stewed pears on the plate. To finish the arrangement pour the jus of savory and place a small cloud of the frothed savory foam on the plate. Sprinkle with crispy bacon and set a piece of the eating paper of beans on the plate. Serve.

This recipe was kindly provided by Nils Henkel.