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Cooking time: 12 hours



Ingredients

Roast pork (sous vide):

1 kg cured pork roast
1 sprig of sage
1 tsp Dijon mustard

Radishes:

1 bunch of radishes
40 ml shallot vinegar
30 ml grape seed oil
Salt and sugar

Potato dumplings:

500 g floury potatoes
40 g mie de pain (grated white bread)
2 Egg yolks
Salt and nutmeg

Reduced pork jus:

1 diced shallot
10 ml olive oil
40 ml red port
40 ml white port
20 ml Ketjap Manis
20 ml dark balsamic vinegar
500 ml pork stock

Garnish:

Flat-leaf parsley, reduced pork jus

Preparation

Roast pork (sous vide):

Vacuum all ingredients and cook in a **fusionchef** sous vide water bath at 65 °C for 12 hours.
Cool down and slice. Regenerate and fry on the skin-side until crisp prior to serving.

Radishes:

Cut the radishes with a bit of green into eighths and vacuum with the other ingredients.
Refrigerate and marinate for four hours.

Potato dumplings:

Cook the potatoes in their skin on salt in the oven. Peel and press through a potato press.
Mix with the remaining ingredients and knead into homogenous dough; season to taste. Form small dumplings. Cook in boiling salt water (10 grams of salt per 1 liter of water) which has been thickened with potato starch. Allow to boil once. Let the dumplings infuse for 3 minutes, remove and sauté in a bit of butter.

Reduced pork jus:

Sauté the diced shallots in olive oil and deglaze with the red and white port. Add Ketjap Manis and balsamic vinegar and boil until syrupy.
Add the pork stock and reduce to the desired consistency.

Garnish:

Place all components on a plate. Garnish the dumplings and radishes with finely cut parsley. Deglaze the roast pork with jus and pour a bit on the plate.

This recipe was kindly supplied by the Matthaes publishing house from the book "Heiko Antoniewicz, Sous Vide".