

# Sous vide suckling pig with potato parmesan puree

**fusionChef™**  
by **Julabo**

**Author:** Carmelo Greco

**Cooking time:** 24 hours 19 minutes



## Ingredients

For 4 persons

### Broth:

1 kg pig bones  
1 clove of garlic  
1 onion, finely chopped  
One twig each of rosemary, thyme, and sage  
2 bay leaves  
1 tsp allspice  
50 g carrots, leek, and celery each, finely cubed  
0.5 l white wine, red wine, and port wine each  
1.5 l water  
2 tbsp. peanut oil

### Suckling pig (sous vide):

600 g boneless suckling pig loin  
Two twigs each of thyme and rosemary  
2 tbsp. extra virgin olive oil  
Salt, pepper  
Some peanut oil

### Potato Parmesan puree:

500 g potatoes  
200 ml milk  
50 g butter  
50 g finely grated Parmesan  
Salt, pepper

## Preparation

### Broth:

Roast the bones for approx. 15-20 minutes at 200 °C in the oven to prepare the broth. Sauté the onions, garlic, celery, carrots, and leek for a few minutes in peanut oil in a large pot. Add the bones. Cook for a few more minutes. Next, add white and red wine, water and port wine. Have the broth simmer and reduce for five to six hours at low heat. Press the broth through a fine strainer, reduce more as needed, until it reaches a gravy-like consistency. The gravy can be prepared on the day before.

### Suckling pig (sous vide):

On the day before, carefully remove the skin and/or fat layer from the suckling pig loin and vacuum it with one twig each of rosemary and thyme, salt, pepper and a tablespoon of olive oil. Cook the skin for 24 hours at 68 °C in the sous vide water bath of the **fusionchef**.

This must be prepared on the day before!

Cut the loin into four equal pieces and vacuum together with salt, pepper, a tablespoon of olive oil, and one twig each of thyme and rosemary. Cook suckling pig for 19 minutes at 63 °C in sous vide water bath of the **fusionchef**.

### Potato Parmesan puree:

Cook potatoes with skin for the potato Parmesan puree. Next, peel the hot potatoes and mash or puree them with milk, Parmesan and butter. Season with pepper and salt.

### Shortly before serving:

Remove suckling pig skin from the vacuum bag, brush off herbs and roast in pre-heated oven for approx. 10 minutes using the grill function until crispy. Remove the loin from the water bath and sear in peanut butter for approx. 10 seconds on each side.

Place a portion of potato Parmesan puree onto the plate.

Add suckling pig, and drizzle with gravy. Cut crispy skin in pieces and add on top.

This recipe was kindly provided by Carmelo Greco.

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