

Truffle Shuffle

Braised Pork Belly

with a Fricassee of Summer Vegetables

Mise en Place

Paper towels
Aluminum foil
Cutting board
Knife

Plate or small dish
Sheet tray
Large pot with lid
Mixing bowl

Small pot
Saute pan
Can opener
Strainer

Ingredients

1 pound pork belly
Pork belly rub (1 teaspoon each
kosher salt, brown sugar, &
cracked black pepper)
¼ pound haricots vert
¼ pound yellow wax beans

2 garlic cloves
3 thyme sprigs
¼ bunch parsley
1 bunch chives
1 lemon
4 tablespoons butter

Balinese truffle salt, to taste
2 Tablespoons wine
¼ cup demi-glace
8 oz cannellini beans
Kosher salt, to taste

****Homework: The Night Before Cooking****

1. Take the pork belly out of the packaging and pat dry with paper towels.
2. Rub with the kosher salt, brown sugar, and black pepper. Transfer to a plate or dish, wrap with plastic wrap, and place in your fridge to marinate overnight.

****Homework: 1½ Hours Before Cooking****

1. Preheat your oven to 300F. Remove the pork belly from your fridge.
2. Rinse the pork belly to remove the excess cure and pat dry with paper towels.
3. Tightly wrap the pork belly in two layers of aluminum foil (the double layer ensures a tight fit).
4. Place onto a sheet tray and transfer to your oven to cook for 1 hour before cooking!

Preparation

1. Ensure your pork belly is in the oven and at 300F!
2. Fill a large pot with water, cover, and bring to a boil.
3. Wash and slice the haricots vert and yellow wax beans. Peel and slice the garlic. Pick and chop the thyme. Set aside.
4. Chop the parsley and chives, then toss them together in a small mixing bowl with the zest of one lemon. This is the gremolata.

How to Cook

1. First, we will start with the sauce. Place 2 tablespoons of the butter into a small pot and heat over medium-low heat. Add half of the garlic and a pinch of Balinese Truffle Salt and cook until soft and fragrant, about 2 minutes.
2. Add 2 tablespoons of wine to deglaze and cook until there is no liquid left.
3. Add the demi-glace and bring to a simmer.
4. Remove the sauce from the heat, cover, and set aside. This is our sauce base that we will finish later.
5. To make the fricasse, heat the saute pan over medium heat. Add 2 tablespoons of butter, the remaining garlic, and a pinch of Balinese Truffle Salt. Cook until the garlic is fragrant and soft, about 1 minute.
6. Meanwhile, drain and rinse the cannellini beans. Add them to the pan and toss to coat. Taste and adjust the seasoning with Balinese Truffle Salt.
7. Season the boiling water generously with kosher salt. Blanch the haricots vert and yellow wax beans until al dente, 1-2 minutes.
8. Transfer the blanched beans to the saute pan with the cannellini beans and garlic, add the chopped thyme and stir together.
9. Gently heat over medium-low heat. Adjust the seasoning with lemon juice and Balinese Truffle Salt. This is the bean fricassee.
10. When the pork belly is cooked through and crispy (about 2½ hours in total), remove from the oven and transfer to a cutting board to rest.
11. Unwrap the foil, being careful to reserve the cooking juices. These are about to make your sauce insanely delicious!!
12. Pour the juices into the pot with the demi-glace mixture and reheat over medium-low. Adjust the seasoning with Balinese Truffle Salt and lemon juice.
13. Carve the beautiful pork belly. Cover the slices with gremolata and a pinch of Balinese Truffle Salt.
14. Time to plate! Place a few spoonfuls of the fricasse down first, then a ribbon of the demi-glace sauce. Place the sliced pork belly on top. Cheers!!!