

Sous Vide Pork Pork Belly, Swiss Chard and Potato Ravioli, Paprika Sauce and Sauerkraut.

Recipe courtesy Roy Yamaguchi.

Pork Belly Preparation:

Remove skin from belly.
Cut the belly into 12 inch long by 2.5 inch wide pieces

Ingredients for Brine:

Granulated sugar
Kosher salt
green apples (chop up in robot coupe till it's a paste)
onions (chop up in rube coupe till it's a paste)
caraway seeds
apple cider
parsley
black peppercorn
bay leaf



Directions for Pork Belly:

1. Mix together sugar, salt, bay leaf, peppercorn and caraway seed
2. Sprinkle salt/sugar and spice mix on pork belly.
3. Then rub the pork belly with ground up apple and onion. (two parts apple to one part onion)
4. Lay pork belly in large tub and pour in apple cider to cover. Then add next layer of belly and repeat the process.
5. Rinse off belly. Pat dry with a towel. Place in a bag with a 2 ounce piece of butter and a sachet bag filled with parsley, peppercorn, bay leaf, juniper berry
6. Then Sousvide for 48 hours at 61.
7. Cut pork Belly- 2.5 inch by 10 inch

Ingredients for Ravioli:

Pasta Dough
-Double Zero flour
-Whole eggs
-Olive oil
Kosher salt

Ingredients for Ravioli Filling:

swiss chard (washed, stem cut thinly, leaves rough chop)
Russet potatoes (peeled and medium diced)
Minced Shallots
Minced Garlic
Olive Oil
Chicken Stock
Kosher Salt
Black Pepper- fresh cracked
NOTE: . 5 oz of filling per ravioli-small square

Directions for Ravioli:

1. Saute the garlic and shallots over med low heat- don't brown
2. Next add the swiss chard and then the potato.
3. Cover pan and slow cook the mixture. Remember to make sure to stir every couple minutes so it doesn't stick. Potatoes will start to crumble when they are [cooked](#)
4. Took one hour to make.
5. Season with salt and pepper- Place in perforated pan and allow to cool. Mixture will firm up due to the starch from the potato.

Ingredients for Paprika Sauce :

Paprika
Dark chili powder
caraway seeds
white wine
shallot
sour cream
natural
short rib braising liquid

Directions for Paprika Sauce:

1. Sauté shallots in vegetable oil. Add paprika and chili powder lightly toast. Deglaze with white wine. Reduce alcohol out.
2. Add short rib liquid and natural. Add small amount of toasted ground up caraway seed.
3. Allow to reduce, taste and adjust seasoning with paprika, chili powder, etc.
4. Whisk in sour cream. You will need a lot of sourcream. Season with salt and pepper.
5. Blend and strain through a chinois.
6. Might need to add a small amount of red wine vinegar.

Ingredients for Sauerkraut :

Pork braising liquid

Smoked ham hock

caraway seeds(lightly toasted and ground up in spice grinder)

onions(no loner then 1.5 inches)

garlic

cabbage (savoy)- cut the cabbage into six pieces removed the core and cut thinly sideways-

Pieces of cabbage should be no loner then 2 inches

white wine vinegar (infused with apple juice, juniper berry, and caraway seed, strain out the body)

pork spare ribs(st Louis)

Directions for Sauerkraut:

1. In a large rondo we browned off the pork ribs individual pieces (season with salt and pepper) Add the ham hocks.
2. Next add the onions and lightly caramelize.
3. In a separate pan lightly brown the garlic with veg oil
4. Cover the meat and onions with shredded cabbage. Reduce heat and cover with a sheet pan.
5. Come back in five minutes add small amount of browned garlic, caraway seed and infused vinegar, and pork braising liquid
6. Cover with sheet pan. Come back stir and taste. Add more vinegar if needed.
7. The cook time should be about 35 minutes. Remember low and slow. Season with salt and pepper afterward.
8. Remove the pork ribs and ham hocks. Cook in some pork braising liquid until tender.
9. Remove ribs allow to cool to room temp. Remove from bone – also remove knuckle and any fatty pieces. Place meat off to the side. Repeat process for the ham hocks when they are tender.

Plate the dish:

Garnish with Pag cheese (Paski Sir) and Chervil.

(Pag is similar to Edam cheese. Available from Murrays, New York and online.)