

# PORK & PINOT GRIS



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## RECIPE

Braised pork jowl with  
choucroute, black pudding,  
poached egg, apple, balsamic  
and mint

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## HOLLY'S GARDEN PINOT GRIS 2009

pear & ripe apple sweetness



complex brioche & sourdough flavours



granny smith tartness

Made with empathy, pinot gris is the best white wine complement to food, particularly pork, as it has texture and the ability to balance flavours in a sweet, sour, umami combination. Walking on the wild side when compared to other pinot gris on the market, the Holly's Garden Pinot Gris 2009 reflects an evolution of style and a tempering of nature whilst preserving the willingness to experiment, tackles a pork dish with aplomb and is perhaps a little "reverse cowgirl" rather than "missionary positioned".



## Ingredients

### For the pork jowl:

4 x 180 g pork jowl  
4 ltrs good quality veal or beef stock  
4 carrot, chopped  
8 celery sticks, chopped  
4 bulb of garlic, split  
4 leek, chopped  
4 sprig of rosemary  
4 sprig of thyme  
8 bay leaves

### For the choucroute:

1 drumhead cabbage, sliced thinly  
400g fine salt  
400g pancetta cut into lardons  
200 ml olive oil  
4 small onions sliced thinly  
8 cloves garlic, minced  
4 small carrot, sliced thinly  
4 stick celery, sliced thinly  
24 juniper berries  
40 black peppercorns  
4 bay leaves  
4 sprigs of thyme  
1200 ml Holly's Garden Pinot Gris  
400 ml cider vinegar

### For the salad:

4 Granny Smith apple, peeled and cut into matchsticks  
4 small red onion sliced thinly  
20 mint leaves  
12 chives cut into 1 inch strips  
4 sprig of chervil picked from the stem  
4 baby fennel, shaved  
4 tbls lemon juice  
4 tbls olive oil  
Salt and pepper

### For the balsamic:

800 ml balsamic  
360 g sugar  
4 sprigs of rosemary

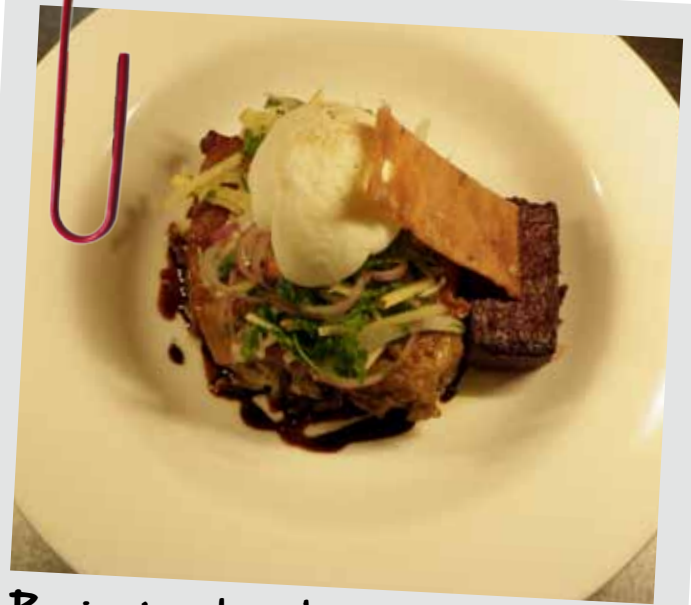
### Plus:

4 free range organic eggs  
4 medium-sized pieces of black pudding (available from good butchers)

## To Plate

Place a good spoonful of the choucroute in the centre of the plate. Place the jowl on top, place the salad on the jowl and the egg on top of the salad. Drizzle with a little balsamic and good olive oil and top with the crackle.

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Braised pork jowl with choucroute, black pudding, poached egg, apple, balsamic and mint (serves 4)

## Method

**JOWL:** Lay the jowl flat on a board, with a sharp knife carefully take the skin off the jowl, place the skin into a pan of salted water and simmer until soft (around 25 mins). Once soft place it between two flat trays with a sprinkle of salt and bake through the oven to crackle up. Brown the jowl in a frying pan then transfer it to a deeper braising pot. Use the same frying pan to brown off the vegetables then transfer them to the pot, add the stock and herbs, bring it to the boil, place a lid over it and pop it into the oven for around 90 minutes until tender.

**CHOUCROUTE:** Mix the cabbage and salt together and let sit in a warm place overnight - moisture will extract from the cabbage. Rinse out the salt thoroughly and strain the cabbage. In a heavy bottomed pan add all the ingredients together except the wine and vinegar and cook for a five minutes, the vegetables should not colour at all. Add the cabbage and the wine, cover with a lid turn down the heat and simmer for a ten minutes. Take the cabbage off and season with the vinegar.

**BALSAMIC:** Put all ingredients together in a saucepan and reduce to a light syrup.

**SALAD:** Mix all the salad ingredients together and season with a little salt and pepper.

**EGGS:** poach for 5½ minutes in vinegar water.

**BLACK PUDDING:** warm in the oven.