

PORK MOSELLE WITH POTATO PANCAKES
Created by Chef Peter A. Christenson C.E.C. Serves 15

MARINATED PORK

Marinade

1 Tbsp mustard seeds
1 1/2 tsp black peppercorns
1 cinnamon stick
1 tsp dried tarragon
1 tsp dried thyme
1 pinch ground nutmeg
1 pinch ground cumin
1 cup apple cider
1/4 cup Dijon mustard
1 cup vegetable oil
1 lemon, sliced

1 (8-lb) pork loin
1/2 lb prosciutto, thinly sliced

In skillet, toast mustard seeds, peppercorns, and cinnamon stick. In spice mill, quickly blend toasted spices. In bowl, stir together toasted spices, tarragon, thyme, nutmeg, cumin, and apple cider. Whisk in mustard; whisk in oil until blended. Add lemon slices.

Clean pork loin, removing silver skin and excess fat. Cut pork loin down the middle the long way; cut long pieces into 2-oz medallions. Place pork in container; stir in marinade. Refrigerate overnight.

Cut prosciutto slices the long way into 1-inch strips; lay them out, overlapping 2 or 3 strips. Wrap strips around a pork medallion. Hold in place with large toothpick. Repeat with remaining prosciutto and pork medallions.

MOSELLE SAUCE

1/4 cup olive oil
2 cups pearl onions, peeled
2 shallots, minced
3 lb wild mushroom blend (shiitakes, creminis, oysters, and/or browns), sliced and divided
Salt and pepper to taste
1 cup brandy
1 bottle Riesling wine
1/4 cup Dijon mustard
2 Tbsp chopped fresh tarragon leaves
1 quart veal stock
2 cups heavy cream

In saucepan, heat oil. Add onions to pan; begin to brown. Add shallots; sweat 2-3 minutes. Add 2 1/2 lb mushrooms (reserve 1/2 lb to sauté for garnish), the salt, and pepper; cook until liquid is evaporated. Deglaze with brandy; add wine, mustard, and tarragon. Reduce by half; add stock and cream. Bring to a simmer; check seasoning. Simmer 25-30 minutes or until mixture is sauce consistency.

POTATO PANCAKES

3 medium russet potatoes
1 medium yellow onion
2 large eggs
1/2 cup milk
3 Tbsp all-purpose flour
Salt and pepper to taste
1/3 cup clarified butter

Peel potatoes and onion; hand-shred them with grater into large bowl. Add eggs, milk, flour, salt, and pepper; stir well. In hot skillet, melt butter. Add potato batter to pan in small amounts. (Pancakes should be no bigger than silver dollars.) Cook until golden brown; turn pancakes over. Cook until golden brown on both sides. Place pancakes on paper towel to drain.

APPLE CIDER GLAZE

1/2 gallon fresh apple cider
1 1/4 lb Honeycrisp apples
5 Tbsp butter

In heavy saucepan, reduce apple cider, skimming surface as needed, until syrupy. For plating, julienne apples with mandolin. For each serving: In skillet, melt 1 tsp butter. Add 1/4 cup julienne apples; sauté until softened. Stir in 2 Tbsp reduced apple cider.

PICKLED BEETS

1 tsp mustard seeds, toasted
1/2 tsp black peppercorns, toasted
3 cups rice wine vinegar
2 cups water
2 cups sugar
2 shallots, sliced
1 pinch crushed red pepper flakes
1 1/2 Tbsp dried dill
1 Tbsp kosher salt
1 red beet, peeled
1 gold beet, peeled

In skillet, toast mustard seeds and peppercorns. In spice grinder, pulse toasted spices. In large saucepan, stir together toasted spices, vinegar, water, sugar, shallots, red pepper

flakes, dill, and salt. Bring to a boil. Meanwhile, cut beets into julienne strips. Add beets to pickling mixture. Remove from heat; let steep.

Plating

Season 3 pork loin medallions with kosher salt and pepper. In hot skillet, melt 1 Tbsp clarified butter. Place pork in skillet, serving side down. Sear until golden brown; turn pork over. Add some reserved sautéed wild mushrooms to skillet; sauté. Cook until mushrooms are done. Remove pork medallions when medium doneness; reserve for plating.

Heat Moselle Sauce. Cook or reheat Potato Pancakes. Make Apple Cider Glaze. On large white plate, spoon 2-3 oz Moselle Sauce. Top with pork medallions; top with sautéed mushrooms. Sprinkle with Pickled Beets. Layer 5 Potato Pancakes down center of plate. Spoon Apple Cider Glaze next to Potato Pancakes.