



### **CHEF DEREK BLACK**

Sodexo at Ecolab  
370 Wabasha Street  
St. Paul 55102

Derek Black has been the executive chef for Sodexo at Ecolab for the past four years. He is a self taught chef who has 22-years of experience in nearly all facets of the restaurant business. Black challenges himself to provide Ecolab executives a world class dining experience by combining culinary influences from around the world and presenting them in a contemporary American way. Black has developed his culinary portfolio at several reputable restaurants but considers his time at the minimalist and Scandinavian influenced, Aquavits Restaurant, to be the most influential.

## CARNITAS WITH CONES, LEMONGRASS-SCENTED RICE AND KIMCHEE

Created by Chef Derek Black

*Servings vary*

### CARNITAS

*Makes 40 servings*

25 lb pork butt	1 Tbsp dried rosemary, ground
3 Tbsp ground cumin	1 Tbsp ground sage
2 Tbsp dark chile powder	1¼ tsp cayenne
2 Tbsp paprika	8 guajillos, broken
2 Tbsp pepper	6 bay leaves
2 Tbsp dried thyme	¾ lb chopped yellow onions
2 Tbsp dried oregano	2 Tbsp chopped garlic
2 Tbsp salt	1½ gallons water
2 Tbsp white pepper	6 Tbsp turkey base

Heat oven to 400°F.

Make cuts across grain of pork butt every 1½", but not all the way through. In bowl, combine cumin, chile powder, paprika, black pepper, thyme, oregano, salt, white pepper, rosemary, sage, cayenne, guajillos and bay leaves; mix well. Liberally rub pork with spice mixture.

In 2 (4") hotel pans, place pork fat-side up. Sear pork in oven until browned. (A hot grill may also be used to sear the outside of the meat, adding a smokiness to the flavor.) Surround pork with onions and garlic. In bowl, stir together water and turkey base until well combined; pour around pork, being careful to leave fat layer exposed and not wash spices from fat.

In stockpot, combine all ingredients. Bring to a boil; simmer, adding liquid as needed, about 7 hours or until meat starts falling apart. Separate pork from fat and other tissue; pull pork by hand. (It should pull apart easily.) Skim most of fat from pan juices; heat to reduce juices. Add reduction to pulled pork until juices run freely.

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#### SAVORY CONE

*Makes 16 cones*

6 egg whites	Zest of ½ orange, finely minced
1½ cups sugar	1½ tsp salt
1 cup extra-virgin olive oil	½ tsp pepper
1 cup all-purpose flour	½ tsp ancho pepper
1½ tsp finely chopped fresh rosemary leaves	

Heat convection oven to 350°F.

In bowl, whisk together egg whites and sugar. Slowly whisk in oil. Whisk in remaining ingredients.

Using back of soup spoon, spread 3 Tbsp batter on reverse (more textured side) of silicone baking mat to form 2 (6") circles per tray. Bake 6-8 minutes. Curl each circle around cone-shaped form until completely cool. Hold in airtight container for service.

#### LEMONGRASS-SCENTED RICE

*Makes 15 servings*

1 quart parboiled white rice	2 tsp salt
2 tsp vegetable oil	1 tsp chopped lemongrass
2 quarts water	½ tsp white pepper

Heat oven to 350°F.

In pan, coat rice with oil. Bake, stirring twice, 18 minutes. Stir in water, salt, lemongrass and white pepper. Bake 25 minutes longer. Remove from oven; cover. Let stand 10 minutes. Remove lemongrass before serving.

#### KIMCHEE

*Prepared kimchee (use your favorite brand!)*

#### Plating

Pile 1¼ cups Lemongrass-Scented Rice off center on plate. Line 1 side of Savory Cone with 3 oz Kimchee and 2 sprigs fresh cilantro. Add 6 oz Carnitas to cone, leaving kimchee and cilantro exposed. Place cone at angle on rice mound so cone is stationary. Garnish with chopped scallions.

  
TASTE of  
ELEGANCE  
2010