

DUET OF PORK ITALIANO
PORK BRACIOLI AND OSSO BUCO
ON A BED OF FRESH FETTUCCINE
Created by Chef Christopher J. Dwyer, CEC, AAC Serves 5

BRACIOLA

(forcemeat-stuffed pork leg slices with Swiss chard,
wrapped in Caul fat, and braised in fresh Roma tomato sauce)

Fresh ham/pork leg
2 oz finely chopped mushrooms
2 tsp minced garlic
3 fresh basil leaves, chiffonade
1/2 tsp dried thyme
1/4 tsp crushed fennel seeds
1 tsp corn syrup
1 Tbsp olive oil, divided
1 Tbsp clarified butter, divided
2 oz white pork stock, divided
1 oz Marsala wine, divided
1 Tbsp bread crumbs
Chef's Seasoning mix to taste
5-7 large Swiss chard leaves, blanched
Caul fat as needed
2 cups seasoned flour

Slice 5 (1 1/2-oz) slices from pork leg. Set aside 4 oz trimmings. Wrap and refrigerate remainder of leg for later use. Lightly pound pork leg slices with meat mallet. Wrap in plastic wrap and refrigerate. In food processor, puree pork trimmings and mushrooms. In bowl, stir together pureed trimmings and mushrooms, garlic, basil, thyme, fennel seeds, and corn syrup. In skillet, heat 1/2 Tbsp oil and 1/2 Tbsp butter until reduced by three-fourths. Add 1 oz stock, 1/2 oz wine, and the bread crumbs. Stir until firm-yet-moist stuffing is formed. Remove from heat. Season mixture with Chef's Seasoning.

Unwrap chilled pork slices and place on work surface. Season pork with Chef's Seasoning. Place chard leaves on pork slices. Divide bread crumb mixture evenly among chard leaves. Roll each pork slice like a cigar, wrap in Caul fat, and cover with plastic wrap. Freeze briefly to retain shape.

Prepare Vegetables, Fettuccine, and Sauce (see recipes).

While Sauce simmers, dust Braciola with seasoned flour. In skillet, heat remaining oil and butter. Add rolled pork, taking care not to overcrowd skillet. Brown evenly on all sides; set aside. Deglaze skillet with remaining stock and wine. Strain skillet mixture into Sauce.

Vegetable

1 oz olive oil
8 oz zucchini batonnet (small sticks)
2 1/2 oz julienne fennel bulb
10 grape tomato halves
Salt and pepper to taste
Finely chopped fresh parsley

In skillet, heat oil until hot. Add zucchini and fennel; sauté until crisp-tender. Stir in tomatoes. Heat through. Season with salt and pepper. Garnish with parsley.

Fettuccine

1 1/2 cups all-purpose flour
2 large eggs
1/2 tsp salt
1 1/4 Tbsp vegetable oil plus additional for sauté
1 1/4 Tbsp warm water
1 1/2 gallons boiling salted water
Minced garlic to taste

Place flour in large bowl. Make well in center; add eggs, salt, 1 1/4 Tbsp oil, and the warm water to well. Stir with fork until well mixed. Knead dough until it becomes elastic and bounces back when pressed with finger. Wrap in plastic wrap. Chill dough. Cut and roll chilled dough through pasta machine until smooth and thin. Cut into fettuccine. Chill. Cook in boiling salted water. Rinse with hot water. Quickly sauté in oil and garlic. Serve immediately.

Sauce

2 oz pancetta
8 oz mirepoix
1 garlic clove, minced
1 oz all-purpose flour
2 cups tomato puree
2 oz tomato paste
24 oz white pork stock
1 lb diced Roma tomatoes
1 herb sachet (bay leaf, parsley stem, peppercorns, and thyme sprig)
Salt and pepper to taste
Brown sugar to taste

In saucepan, sweat pancetta. Add mirepoix; sauté until caramelized. Add garlic; sauté until fragrant. Stir in flour to make roux. Add tomato puree and tomato paste; heat, stirring constantly, until caramelized. Add stock; deglaze pan. Bring to a boil; add herb sachet. Reduce heat to high simmer (250°F). Cook until medium consistency. Adjust seasoning. Strain; add Braciola (see recipe). Simmer until 155°F. Remove herb sachet and Braciola; slice Braciola. Serve over Fettuccine (see recipe).

OSSO BUCO

5 pork shanks
Chef's Seasoning mix to taste
5 oz all-purpose flour
2 oz olive oil
1 garlic clove, minced
1 oz medium-dice carrot
1 oz medium-dice celery
2 oz medium-dice yellow onion
1 Tbsp lemon zest
5 oz Pinot Grigio wine
1 quart brown stock
1 oz tomato puree

Gremolata

1 garlic clove, finely chopped
1 Tbsp lemon zest
1 Tbsp finely chopped Italian parsley

Season pork shanks with Chef's Seasoning; dredge in flour. In skillet, heat oil until hot. Add pork; sauté until browned on both sides. Add minced garlic, carrot, celery, and onion to skillet; sauté briefly. Add 1 Tbsp lemon zest, the wine, stock, and tomato puree. Bring to a boil. Reduce heat to a simmer. Cover and braise over medium heat or in 325°F oven 40-60 minutes or until meat is tender and separating but not falling off bone. Uncover and reduce sauce until thickened. Adjust seasonings. Just before serving, transfer shanks to plate. Ladle braising sauce over it. In bowl, combine Gremolata ingredients. Sprinkle over shank bone.