



### **CHEF TIM COCKRAM**

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Tim Cockram is executive chef and director of food and beverage operations at the Owatonna Country Club. He showcases his talents and creativity through customized menus, homemade recipes, trends, pairings and leading his staff to excellence with exceptional events. A graduate of Le Cordon Bleu, he is working towards becoming a certified executive chef through the American Culinary Federation. Cockram is also treasurer for Southeastern Minnesota American Culinary Federation and director of culinary scholarships for the Drew Woodwick Memorial Scholarship.

## CARAMELIZED PINEAPPLE PORK BELLY WITH PANCETTA LOBSTER CROQUETTE AND SAUCE CHORON

Created by Chef Tim Cockram

*Serves 2*

### PORK BELLY

2 lb pork belly, skin on	10 oz caramelized pineapple puree
Salt and pepper to taste	5 oz Zinfandel red wine (Rombaeur if available)
2 oz thinly sliced fennel bulb	½ oz chipotle puree
1 shallot, thinly sliced	1 small sprig fresh thyme
3 garlic cloves, thinly sliced	3 Tbsp pumpkin seed oil

In large skillet, score pork belly on skin side; season with salt and pepper. Sear over high heat, fat-side down. Flip pork belly over. Remove from skillet; cool.

In same skillet, sauté fennel, shallot and garlic over high heat 2 minutes. Add pineapple puree, wine, chipotle puree and thyme; cook 2 minutes longer or until reduced. Cool.

In large resealable plastic bag, combine pork and reduced puree mixture. Squeeze air from bag; seal. Top with weighted pan to flatten pork while marinating. Marinate in refrigerator 24 hours.

Heat oven to 200°F. Remove pork from bag; place on piece of aluminum foil. Pour ½ cup marinade on top. Wrap pork in 4 layers of foil; fold to seal. Place, seam-side up, in small roasting pan. Bake 5½ hours. Refrigerate in foil overnight.

Remove top layer of skin from pork belly; gently slice pork into strips. In nonstick sauté pan, heat oil over medium-high heat. Add pork; cook 5-8 minutes or until crisped on all sides. Cover pan with foil; let stand 3 minutes.

### CHIVE SAGE SALT

1 Tbsp extra-virgin olive oil	1 cup minced fresh chives
¼ cup fresh sage leaves	2 Tbsp kosher salt

In small skillet, heat oil over medium heat until hot; add sage. Cook, turning once, 2 minutes or until crisp. Scrape sage and oil into small bowl; cool. Crumble leaves. Stir in chives and salt. Can refrigerate up to 1 week

### FENNEL TUILE

63 grams all-purpose flour	1 tsp chopped roasted fennel seeds
28 grams confectioners' sugar	1 Tbsp salt
2 egg whites, lightly beaten	1 Tbsp grated orange zest

Heat oven to 350°F. In bowl, mix flour and confectioners' sugar. Stir in egg whites, fennel seeds, salt and orange zest. Spread 4" x ½" strip of dough on parchment paper. Bake 5 minutes or until golden brown.

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#### SWEET PEA PUREE

1 (10-oz) package frozen baby peas	¼ tsp salt
2 cups chicken stock	Lime juice to taste
2 Tbsp unsalted butter	Roasted red pepper strip (2" x 1½")
1 scallion, chopped	

In saucepan, cook peas in stock according to package directions; do not drain. In food processor, pulse peas and stock, butter, scallion, salt and lime juice until coarsely pureed. Adjust seasonings. Garnish with roasted pepper.

#### PANCETTA AND LOBSTER CROQUETTES

6 medium russet potatoes (2½ lb), peeled and quartered	½ tsp pepper
½ lb pancetta, fine dice	Salt to taste
1 lb finely chopped lobster claw meat	3 large eggs, divided
8 oz goat cheese	1 cup fine dried bread crumbs
¼ cup chopped fresh parsley	2½ cups olive oil

In large pot, generously cover potatoes with salted cold water (2 tsp per 4 quarts). Simmer 15 minutes or until tender; drain. Place potatoes in large bowl; set on top of hot oven 45 minutes to dry.

Meanwhile, in sauté pan, cook pancetta over medium heat until rendered down and easy to chew. Remove from pan. Add lobster to pan; cook in pork fat. Remove from pan; dice fine.

Mash potatoes with fork; stir in goat cheese, lobster, pancetta, parsley, pepper and salt. Stir in 1 egg.

Form potato mixture into 24 oblong croquettes, using scant ¼ cup for each. In shallow bowl, lightly beat remaining 2 eggs. In another shallow bowl, place bread crumbs. Dip 1 croquette into eggs, letting excess drip off; roll in bread crumbs to coat. Transfer to parchment-lined baking sheet. Repeat with remaining croquettes.

In 12-inch heavy skillet, heat ½" oil over medium-high heat until it shimmers. Fry croquettes in oil in batches, turning occasionally, 4-5 minutes or until golden brown. Transfer to paper towels to drain. Serve immediately.



TASTE of  
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#### SAUCE CHORON

1 cup béarnaise sauce                      1/3 pint very red tomato puree

In bowl, combine béarnaise sauce and tomato puree; rub through fine-mesh sieve. Reserve for garnish.

#### LOBSTER OIL

1 lb steamed lobster heads                      1 cup canola oil

Blend lobster and oil; pour into nonreactive pan. Heat at 150°F-200°F for 1½ hours; strain. Reserve for garnish.

#### Plating

On plate, swirl Sweet Pea Puree and Sauce Choron. Place Pork Belly slices in center of plate. Place Pancetta and Lobster Croquettes beside belly over puree. Place Fennel Tuile in middle. Drizzle plate with Lobster Oil; place Chive Sage Salt on outside of plate base.