

PB+J Pulled Pork

4/5 spice braised pork jowel
pb+j barbecue sauce
tangerine fluid gel
sous-vide leek
trompettes des morts
green chickpea

Ingredients	Method
<p>[A-1] CURE</p> <p>2 pork jowels 1/3 cup sugar 1/3 cup kosher salt star anise, cinnamon</p> <p>[A-2] BRAISING LIQUID</p> <p>1/2 cup red wine 2 shallots 2 onions 1/2 head of garlic 1/4 cup mirin 1/4 cup hoisin sauce orange zest, sichuan peppercorns, star anise, cinnamon, ginger 1/4 cup gastrique</p> <p>[B] BARBECUE SAUCE</p> <p>shallots garlic ginger, cassia, green sichuan pepper, star anise 2 parts verjus 2 parts ketchup 1 part hoisin sauce sugar peanut butter</p> <p>[C] TANGERINE FLUIDE GEL</p> <p>1 lb mini tangerines ginger, star anise, fennel, green and white cardamom, saffron, cloves, cassia buds, rose petals orange blossom water</p> <p>[D] SOUS-VIDE LEEK</p> <p>young leeks salt black peper</p> <p>TO ASSMEBLE</p> <p>trompettes des morts green chick peas</p>	<p>Prepare the cure by combining the salt, sugar, and spices. Score the skin on the jowels and apply the cure liberally. Allow 48 hours for the cure to permeate the meat. Rinse off the cure and dry the meat, then brown with a bit of oil in a large nonreactive pot. Turn the meat only once to form a dark crust. Deglaze with red wine, then add in shallots, onions, garlic, mirin, hoisin, and spices. Let simmer, uncovered, until the liquid is reduced by half. Remove the meat, then add the gastrique (1 part black vinegar, 2 parts red wine vinegar, 1 part sugar) and reduce until you have glaze de porc. Coat the meat in the reduction, then chill overnight. The following day, separate the muscle from the skin and fat, and grill to render some of the remaining fat. Let cool, and then shred the meat fibers. Reserve</p> <p>Sweat the shallots and garlic with a bit of oil and the spices. Add the verjus, ketchup, hoisin sauce, and sugar. Reduce until slightly thickened. Remove from heat and monter au beurre de peanut.</p> <p>Peel and quarter the tangerines. Toss in the spice blend and orange blossom water, then freeze. Vacuum-seal the tangerines and cook en sous-vide for 20 minutes at 75 °C. Blend the contents of the bag and strain through a chinois or superbag. Thicken with 50 g of 1.5% agar agar solution (e.g. 3 g of agar in 50 g of water for 150g of tangerine purée). Boil the solution and shear into the pulp. Chill, blending every 15 minutes for 1 hour.</p> <p>Vacuum-seal the leeks with salt and pepper, to taste. Cook for 20 minutes at 75 °C. Remove from the bag, then grill.</p> <p>Clean and sauté the trompettes in clarified butter.</p> <p>TO ASSEMBLE: Toss the pork in the barbecue sauce and mound in the center of the plate. Drape one side with the trompettes, then insert shelled chick peas around the mound. Place the leeks over the mound, and dot the dish with the tangerine sauce.</p>