



Brined Pork Tenderloin – Latke, Caraway Celery, Obatzda, Apple Glaze

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Obatzda

8 oz Camembert no rinds and cubed
¼ C Butter unsalted cubed
1 Clove Garlic smashed
1 C White Onion chopped
1 Tsp Cumin
½ Tbsp Italian Parsley finely chopped

In a food processor add onion, garlic, camembert and butter; process until smooth. Transfer to a bowl and stir in cumin and parsley.

Latke – makes 2

½ C White Onion grated on large grater or box grater
1 C Yukon Gold Potato grated on large grater or box grater
¼ Tsp Kosher Salt
¼ Tsp Black Pepper cracked
2 oz Butter
½ Tsp Vegetable Oil

Combine grated onion and potato then season with Black pepper.

Preheat oven to 400 degrees Fahrenheit.

In a cast iron pan set to medium heat add vegetable oil and butter. Place half the quantity of the potato mixture in the pan in a round mold and pack very gently. Season with kosher salt. Allow to brown on one side then flip and place in oven for approximately 10 minutes to brown the other side and fully cook the potato.

Caraway Brined Pork – 4 oz per portion

6 C Water

½ C Kosher Salt

½ Tbsp Caraway Seeds

2 Pork Tenderloins cleaned

Dry toast salt and caraway in a medium high skillet for about 3 minutes tossing often.

Place water and salt mixture in a vessel large enough to hold the tenderloins and all the liquid. Stir salt mixture until fully dissolved. Place tenderloins in the brine for 2 hours.

Remove tenderloins from brine and pat dry. Lightly oil tenderloins with vegetable oil and grill over medium heat. Cook to medium well doneness allowing for proper resting.

Celery Caraway Glaze

½ C Chicken Stock

½ C Apple juice

½ Tsp Caraway

2 oz unsalted Butter

1 stalk of Celery peeled and cut on the bias

In a skillet add chicken stock and apple juice. Reduce to half the volume and then add caraway and simmer until it double bubbles. Add celery and allow to warm through about 30 seconds then mount with butter and nape the finished plate as in picture.