

Stuffed Pork Roulade

with Savory Cherry Bacon Jam, Charred Radicchio and Curly Endive Salad

Recipe by Jeremiah Henry

Ingredients

Stuffed Pork Roulade

1 lb. Pork Tenderloin
1 tsp. Salt
1 tsp. Pepper
1 tbsp. Rosemary
1 tbsp. Thyme
1 tbsp. Sage
1 tbsp. Fennel
3 slices Bacon
4-6 Asparagus Stalks

Cherry Bacon Jam

½ lb. Bacon lardons
1 Spanish onion

2 Shallots
3 Cloves
½ tsp. Thyme
¼ c. Red Wine Vinegar
¼ lb. Dark Sweet Cherries
(or pitted cherries)
¼ c. Brown Sugar
1/8 tsp. Salt

Starch

½ c. Polenta
2 c. Sparkling Water
¼ c. Butter
¼ c. Heavy Cream
1/8 c. Rendered pork fat (ground pork)
1 tbsp. Thyme

½ tbsp. Salt
½ tbsp. Pepper
1 tsp. Fennel Seed
Zest of one Orange
¼ c. Crispy Rendered Ground Pork

Hot Endive Salad

1 Curly endive
1 Large Frisee
½ cup Kale Microgreens

Vinaigrette

1 Orange, zested, reserved to squeeze
1 Lemon, zested, reserved to squeeze

Procedure

Rendering- immediately put bacon slabs and some ground pork in a cold pan with enough water, slowly bring to boil. Remove 1 piece of bacon when half rendered.

Pork Loin

1. Pot of water seasoning and boiling, ice bath ready. Blanch and shock asparagus
2. Pre heat sauté pan
3. Fillet and roll the pork as thin as possible, season with salt & pepper, thyme, rosemary, sage, fennel.
4. Wrap the cooled asparagus in rendered bacon, not overlapping at all. Place on end of pork loin, tightly roll and secure with butcher's twine.
5. Presentation side down, cook on top side until done. Flip, add water, steam w/ aluminum foil cover until 150 internal temp (residual to 155)

Cherry Bacon Jam

1. Render bacon lardons.
2. Add minced onion, shallots. Sweat 5 min. Add garlic, 30 sec.
3. Add in diced cherries.
4. Deglaze w/ red wine vinegar, add sugar, salt. Reduce on medium until jam forms.

Hot Endive Salad

1. In a hot pan w/oil, place sliced frisee in and sear to get colour. Salt and pepper. Once both sides are golden brown, add in curly endive, turn heat on high for 30 sec. turn off and barely cover.
2. In bowl, combine orange zest, half squeezed orange, and squeeze of lemon, salt. Combine well, reserve until garnish.

Starch

1. Medium sauté pan, combine and bring water, cream, to boil.
2. Fork sprinkle in polenta, thyme, fennel. Cook until consistency is right for hardened polenta.
3. Fold in butter, pork fat.
4. Reserve some pork fat for finishing garnish on polenta
5. Put into ring mold to harden, hot hold until service. Hot hold.

Plating

- Circular plate, in the center place a ring molded stiff polenta first.
- Cut the pork loin 1" slices, keep spiral intact. Place on top of polenta
- Gently ladle some jam on one side of pork. Drizzle some reserved fat across any uncovered polenta, small dots - not crowded
- Build the warmed salad that was reserved and hot held.
- Build this on the opposite side of the jam, tight to the polenta but slightly curling with it.
- Sprinkle reserved crispy pork. Smile, breathe, and serve.

About Jeremiah

"This is my first culinary challenge at Rutgers University.

Growing up outside of Philadelphia to a single mother, I faced some food insecurity for most of my youth up to my teenage years. In high school I joined a vocational technical school and enrolled in Culinary Arts. Instantly, I found my passion and niche!

Immediately after starting classes I applied and got a job at a fine dining country club where I was classically taught Garde Manger. After high school ended I joined the ranks of the Culinary Institute of America's 2019-20 freshman class.

Something happened in the year of 2020 where the entire world shut down for some reason. While that was happening I found my way onto the fishing vessel North American, and made my way to Alaska as the boats Private Chef and Deckhand. Upon returning to the lower 48, I found myself in Florida running one of the Cocoa Beach Piers restaurants as sous chef.

In 2022 Alaska called my heart and I returned to Kodiak Island where I set up dining facilities for Silver Bay Seafood-Kodiak Island and all of the fisherman they housed. It was here I practiced my personal French-American casual menu that I've come to love.

At the end of the season I was recruited by Rutgers University (Sep. 2022) and my personal teacher: Chef Alexandria Ceribelli. I am currently a sous chef under Chef Alex at Harvest IFNH."