

Swiss Chard Wrapped Pork Tenderloin

with Caramelized Endive, Waxy Potato, Lardon, Gruyere, and Orange-Walnut Gremolata

Recipe by Joseph Erdely

Ingredients

2 lb. Pork Tenderloin	1 lb. Yukon Gold "A" potatoes	4 oz. Olive Oil
1 lb. Ground Pork	1 c. Shallot, minced	6 oz. Sherry wine
½ lb. Slab Bacon, lardon cut	½ c. Garlic, minced	¼ c. Honey
8 each Rainbow Swiss Chard	1 pt. Crème Fraiche	¼ c. Kosher Salt
leaves, whole with stem removed	1 lb. Butter	1 tbsp. Black Pepper
4 each Belgian Endive, halved	1 lb. Gruyere, Shredded	1 tbsp. Spanish Paprika
	1 c. Walnuts	2 tbsp. Porcini Powder
	2 each Oranges, juiced and zested	1 tbsp. Hondashi
	1 bunch Parsley, chiff.	1 bunch Fresh Sage

Procedure

Pork Tenderloin

Clean and trim tenderloin into 4 equal half cylindrical portions, coarsely chop trim and ends and reserve. Season portions liberally with salt and pepper. Set aside.

Pork Farce

In robot coupe, combine ground pork, reserved trim, and spices and pulse until uniform consistency with slight bouncy texture. Lay tenderloin cut side up and place farce mixture on each portion. Roll portions tightly in plastic wrap, tying ends and poking holes to remove air bubbles. Poach gently until internal temp of 146F is reached. Meanwhile, In a pot of boiling salted water blanch chard leaves until pliable (about one minute). Set aside. Lay farce mixture over tenderloin and then wrap tightly in plastic wrap logs. Secure ends to prevent leaks. Poach in simmering water until cooked. Remove pork from plastic. Wrap tightly with Swiss chard leaf. Hold warm.

Caramelized Endive

1. In a pot of salted water, cook whole potatoes until barely almost just quite tender, remove and slice
2. In a sauté pan, render bacon lardons over medium heat until crispy. Remove from pan and reserve.
3. Add endive halves to pan and season with salt and pepper. Cook until browned (about 5 minutes), flip and season with salt and pepper once more. Add honey and sherry and continue cooking until tender (about 5 more minutes). Remove from pan and reduce liquid until thick and bubbly. Brush tops of endive with reduction.
4. Warm crème fraiche in pan and whisk in gruyere until melted. Add potato slices and mix to coat.
5. Arrange potato slices over cut tops of endive. Top with lardons and reserve sauce. Sprinkle gruyere on top and broil until golden brown.

Walnut Gremolata

Mix zest, walnuts, olive oil and parsley. Season with salt and pepper. Set aside.

Plating

1. Arrange 2 halves endive on plate. Garnish with leftover cream sauce. Top with small spoon of gremolata
2. Trim ends and slice tenderloin in half on a wide bias and arrange next to endives
3. Drizzle plate with olive oil and serve.

About Joseph Erdely

Joe is one of the newest members of the RU Dining Team, currently finishing his first semester as Sous Chef at the Busch Campus Dining Hall in Piscataway, NJ. An avid home cook from an early age, Joe worked his passion, along with an associate degree in Culinary Arts from his local community college into a modest career spanning over fifteen years and taking him in the kitchens of The Frog and the Peach, Oceana and Momofuku. He's looking forward to working on fun new menu item, shopping for used cookbooks and running in his first marathon this spring.