

Stuffed Pork Roulade

Bacon Shiitake Risotto, Jicama Slaw, Pomegranate Reduction

Recipe by Michael Eng

Ingredients

Roulade

2 lbs. Pork Tenderloin, trimmed of excess fat and silver skin
2 tbsp. Ground Coriander
2 tbsp. Smoked Paprika
1 tbsp. Kosher Salt
1 tsp. Sansyo Pepper
2 oz. Roasted Red Pepper Strips
1 c. Pork Stock

Stuffing

1 lb. Ground Pork
2 Egg Whites
2 tbsp. Cornstarch
1 tbsp. Fish Sauce
1 tsp. Sugar
1 tsp. White Pepper
½ tsp. 5-Spice Powder
½ tsp. Sesame Oil
4 oz. Fresh Water Chestnuts, peeled and finely minced

Risotto

½ lb. Slab Bacon, cut into 1/8 in. thick lardons
1 large Shallot, brunoised
6 oz. Dried Shiitake Mushrooms, rehydrated in hot water and small diced
1 c. Sushi Rice
1 c. Sake
4 c. Pork Stock
2 oz. Unsalted Butter
2 oz. Mascarpone Cheese
½ Bunch Scallions, minced
Salt and Pepper, to taste

Jicama Slaw

1 medium Jicama, peeled and julienned
1 Korean Pear, thinly sliced
1 medium Persimmon, peeled and sliced
4 oz. Baby Arugula
½ bunch Mint, torn

½ bunch Thai basil
4 oz. Pomegranate Arils
2 oz. Pomegranate Reduction
1 tsp. Dijon Mustard
1 tbsp. Rice Wine Vinegar
3 tbsp. Macadamia Nut Oil
¼ c. Macadamia Nuts, shaved with a microplane

Pomegranate Reduction

1 c. Pomegranate Juice
½ c. Sake
½ c. Mirin
1 tbsp. Fish Sauce
2 tbsp. Honey
1 tsp. Harissa Paste
1 small knob of Fresh Ginger, smashed
1 large Shallot, thinly sliced

Procedure

Roulade

Butterfly out pork tenderloin pieces ¼ in. thick. Spread evenly with thin layer of stuffing mixture and place a few strips of roasted red pepper on top of stuffing in each roulade. Roll into tight logs and tie with butchers' twine. Season with spice mix. Sear roulade on all sides until nicely charred. Add pork stock, cover and cook until temperature reads 135° F. Rest for 5-10 minutes before slicing.

Stuffing

In a robot coupe, process all ingredients except water chestnuts, until a light and bouncy paste is achieved. Fold in minced water chestnuts.

Risotto

Render bacon lardons until crisp; reserve for salad. Cook shallot and shiitake until fragrant. Add rice and toast until slightly golden. Deglaze with sake and cook a sec. Add hot pork stock, a ladle at a time, stirring constantly until rice is cooked. Finish with butter, mascarpone, scallions, salt and pepper.

Jicama Slaw

Make dressing with pomegranate reduction, Dijon, rice wine vinegar, macadamia nut oil and whisk until emulsified. Toss slaw and reserved bacon lardons lightly with dressing and top with shaved macadamia nut.

Pomegranate Reduction

Bring ingredients to a boil over medium high heat until reduced by half in volume and strain with a chinois.

Plating Information

Spoon base layer of risotto on bottom of plate. Shingle slices of roulade on top. Place jicama slaw on one side of pork. Drizzle pomegranate reduction on top of the roulade and around the plate.

About Michael

I graduated Rutgers University in 2008-2009 with a degree in Economics. Later in 2012, I received my culinary degree at the Institute of Culinary Education in NYC. During the next 9 years, I worked in numerous restaurants and catering companies throughout the NYC area. I joined Rutgers University Dining Services as a sous chef in December of 2021. Having been promoted in August of 2022, I am currently a Chef Manager I at Busch Dining Hall.