

Michael Plewinski, Line Cook

**Iberico Pork Tenderloin:
Roasted Acorn Puree, Pearl Onion and Almond Confit, Fire Roasted Mini Sweet Peppers,
Sour Orange Demi Glace 33.**

Tuesday 8/21 - Saturday 8/25

Roasted Acorn Puree:

2 Cups Acorns, Tops Removed
2 Cups Chicken Stock, Hot
½ Cup Butter
TT Salt
TT White Pepper

Method:

Leach the acorns by boiling in salted water for 2 minutes and then removing and boiling again in fresh water, repeating the process until the water runs clear

Once water is clear, drain and dry the acorns

Toss acorns with a little olive oil and salt and spread on a baking sheet

Roast acorns in a 350 degree F oven for 20 minutes, until golden brown and they emit a nutty aroma

Immediately place acorns in a blender with 1 Cup of the hot chicken stock and pulse until a puree begins to form

Add more stock as needed to get desired consistency

Add butter and salt and pepper and blend until completely smooth

Reserve warm for serving. May be made ahead and reheated gently

Pearl Onion and Almond Confit:

1 Cup Pearl Onions, Peeled
½ Cup Sliced Almonds
1 Pinch Saffron
Olive Oil

Method:

Place pearl onions, almonds and saffron in a shallow pot or baking dish

Pour in enough olive oil just to cover the onions

Cover pot and bake at 250 degrees F for 4 hours

Allow to cool and remove onions and almonds

Reserve for plating

For the Pork Tenderloin:

8-10 oz. Pork Tenderloin
¼ Cup Butter
1 Tbsp. Fresh Thyme
1 Tbsp. Fresh Sage

Method:

Add all ingredients to a vacuum seal bag and seal, using a machine like a foodsaver or other vacuum sealer

Cook pork tenderloin in 123 degree F water for 1 hour

Remove from water and from the package

Season outside with salt and pepper

Sear in a hot saute pan with oil and butter

Allow to rest for 10 minutes before slicing

Slice and serve