

JAN VAN DYKE (WAHR Chef) & MARJORIE MEEK-BRADLEY (JBF Chef)
RACK OF SUCKLING PIG WITH XIAOLONG BAO AND WOLF BERRY SCALLOP

INGREDIENTS

SUCKLING PIG RACKS:

2 racks	Suckling pig (6-8 kg)
2 each	Xiaolong bao
2 each	Marinated scallop slices
	apple pure
	Xo sauce
	Seasonal vegetables
	Truffle jus

RACK FARCE:

390 gr	Pork mince, passed Through a drum sieve
150 gr	Chicken breast
20ml	Cognac
60 gr	Chopped black winter truffle
20 gr	Brioche, grated on a micro plane
2 each	Egg white, whipped to stiff peaks
2 sprigs	Thyme
1 clove	Garlic finely chopped
	Salt & pepper

RACK SKIN MARINADE:

1000 ml	White vinegar
300 ml	Red wine vinegar
300 ml	Chinese white wine
100 gr	Maltose

APPLE MOUSSE:

2 each	Granny smith apples, peeled - cored and ¼
1 each	Pink lady apple, peeled - cored and ¼
15 gr	Sugar
1 each	Cinnamon stick
3 each	Cardamom pods
6 each	Cloves
4 each	Star anise
6 each	Black pepper corns
2 each	Red chili halved
1 tbl spoon	Maple syrup
1 knob	Butter
	Salt

XIAOLONG BAO:

250 gr	Pork mince
150 gr	Foie grass
300 gr	Pork jelly
10 gr	Chopped winter truffle
	Salt and pepper
Pinch	Sugar

XIAOLONG BAO DOUGH (50 PCS):

250 gr	Cake flour
25 gr	Cornstarch
25 gr	Lard oil
150 gr	Water (room temperature)

INGREDIENTS CONTINUED

SCALLOP SKIN:

300 gr	Wolf berry dried
200 gr	Grenadine syrup
20 gr	Ginger
	Salt

LEMON LIME CURED SCALLOPS:

4 each	Scallops medium
100 gr	Sugar
50 gr	Salt
3 each	Pepper corns
2 each	Dill sprigs
1 each	Orange zest
1 each	Lemon zest

BIG RED BEETROOT (PURÉE): 400 GR

80 gr	Maple syrup
7 ml	Jerez vinegar
50 ml	Water
	Salt

BABY TURNIP (QUARTERED)

200 GR – 10 PIECES:

50 gr	Pickled sushi ginger
500 ml	Vegetable stock
7 ml	Sesame oil
	Salt

GINGER AIR:

250 ml	Milk
100 ml	Cream
50 gr	Sushi ginger
1 gr	Lecithin
	Salt

BEETROOT REDUCTION:

2 lit	Beetroot jus
2 lit	Red wine
140 gr	Chopped shallots
140 gr	Sugar
	Dijon mustard

DIRECTIONS

SUCKLING PIG RACKS:

French cut the racks and scrape the rib bones till clean and free of sinew and meat. Blanch in boiling water for 30 sec Remove and let rest Cover each rib bone in aluminum foil and set aside Remove and set aside in a fridge, do not cover.

RACK FARCE:

Once the meat has been passed through the drum sieve, add in the chopped truffle, thyme and garlic
Season with salt and pepper. Add in the egg yolk and mix thoroughly
Fold in the egg white and correct seasoning. Spoon into a piping bag and set aside in a fridge.

RACK SKIN MARINADE:

Mix all ingredients together and set aside.

ASSEMBLING THE RACK

Remove the prepped items from the fridge. Using your index finger, gently create a cavity between the loin and the pork skin. Be careful not to separate the shin and the loin.

Fill with the pork farce using the piping bag, ensuring that no air pocket is in the rack. Place on a baking tray and brush the skin with the marinade.

Steam at 68 deg for 1 hour. Remove and place in a cool-dry place for 3 hours.

APPLE MOUSSE:

Place the apples, chili, sugars and spices in a pot and cover with aluminum foil. Bring to simmer for 15 min.

Remove the foil and let the water evaporate by half and when apples are at a soft consistency.

Remove the chili but leave the seeds inside the apple mix. Remove all the spices and blend in a via mix to a smooth consistency.

Return to the skillet and add the maple syrup and bring to simmer. Add the salt and the butter and stir in to a smooth consistence. Check seasoning and butter taste. Set aside till plate up.

XIAOLONG BAO:

Combine all ingredients and correct the seasoning if needed
Wrap with plastic film
Set aside in the fridge

PORK JELLY:

Use the head, feet and bones of the suckling, Boil with shallots, garlic, thyme, peppercorns and salt.
Reduce to a lacy consistency. Strain and place in the fridge to set. Once set, grate and use in the meat mix.

DIRECTIONS CONTINUED

XIAOLONG BAO DOUGH:

Mix together the flour, starch and lard and add the water slowly till the dough forms a smooth ball. Mix for 5 min to an elastic consistency.

Remove and wrap in cling film. Use small amounts at a time and keep the dough wrapped at all times.

Use 6g pieces. Roll out and fill with the meat stuffing

Pinch and roll the dumpling into the shape. Steam for 6 min in a basket.

SCALLOP SKIN:

Mix the dried berries and the syrup together and blend to a smooth consistency. Spoon onto a silk pad and flatten with your hands that have been dipped in oil. Spread on to a silk pad and roll out to a 3mm thickness.

Season with salt and grate the ginger with a micro plane over the skin and spread out over the "skin". Place in a drier for 4 hours, or to a semi dry state (firm but still workable).

LEMON LIME CURED SCALLOPS:

Mix all the ingredients together in a bowl and place the scallops in the mixture. Ensure that the scallops are covered in the sugar mix. Cure for 30 min. Remove from the mix and wash off the excess sugar mix. Place the firm scallops next to each other and roll into a sausage form in plastic wrap. Place in a blast freezer till semi frozen.

ASSEMBLE THE SCALLOPS

Once the "scallop skin" is in a workable form, remove from the drier. Trim into a square. Remove the scallops from the freezer and roll with the "scallop skin", trimming the ends to seal off the ends perfectly. Roll in grease-proof paper, then plastic wrap and place back in the freezer. Once set, remove and slice on the slicer and arrange in a circular pattern on grease-proof paper.

Place on a baking tray and brush the skin with the marinade. Steam at 68 deg for 1 hour. Remove and place in a cool-dry place for 3 hours. Cover and place in fridge.

BIG RED BEETROOT :

Heat a saucepan with Maple syrup and bring it to boil. Add the beetroot and allow sweating until the Maple syrup has a caramel texture. Deglaze with the Jerez vinegar and add a bit of water. Cover it with a paper lid and cook them through. Finally blitz it to get it smooth and gel texture.

BABY TURNIP:

Heat a saucepan with sesame oil and sweat the turnips. Season them and add the sushi ginger then add the vegetables stock, cover it with a paper lid and them cook through.

DIRECTIONS CONTINUED

BABY POK CHOY:

Trim and blanch the stems, and refresh in ice water.

GINGER AIR:

Reduce to a lacy consistency. Thicken with the Dijon mustard, to the required consistency and taste.