



CHEF ABBY'S TABLE

A BROOKS EXPERIENCE

Ras El Hanout Braised Pork Celery Root Puree Pomegranate Red Wine Gastrique Blood Orange Salad

Pork:

1 Pork shoulder, about 4 lbs.
1 teaspoon ground cumin
1 teaspoon ginger
1 teaspoon freshly ground black pepper
1 teaspoon cinnamon
1/2 teaspoon ground coriander
1/2 teaspoon cayenne
1/2 teaspoon allspice
1/4 teaspoon cloves
Salt
3 cloves minced garlic
Preheat oven to 325.
Combine all ingredients in a bowl. Rub all over the pork shoulder. Set the pork in a roasting pan and roast for a bout 4 hours until tender. Let cool about 30 minutes. Slice into 1 inch thick slices.

Celery root puree:

3 cups whole milk
3 cups stock or water
2 large celery roots, peeled, cut into small chunks
2 medium russet potatoes, peeled, cut into small chunks
1 large leek, sliced
5 tablespoons of butter
Salt to taste
2 sprigs of tarragon , chopped

Bring milk and water to a boil, add the celery root, potatoes, and leek. Reduce heat and simmer until vegetables are very tender, about 30 minutes. Drain. Combine vegetables and butter in a blender and puree until smooth. Salt to taste. Stir in chopped tarragon.

Pomegranate Gastrique:

2 1/2 cups red wine
2 cups pomegranate juice
1/2 cup brown sugar



Place all of the ingredients in a sauce pan, reduce to syrupy consistency.

Blood orange salad:

2 Blood oranges, peeled, segmented or cut into wheels

1 bunch of parsley leaves

2 cups arugula

1 lemon, juiced

Olive oil

Salt

In a bowl combine all of the salad ingredients. Drizzle with olive oil and season with salt. Toss to coat.

Divide celery root puree among plates. Top with pork. Drizzle with gastrique. Top with salad.

Serves 6

Enjoy with 2014 Rastaban Pinot Nor

Recipe by Abby McManigle, Executive Chef Brooks Winery

