

Ras al Hanout roasted pork loin with squash mole, grilled butternut squash, and guajillo Demi.



Chef John DePierro
Gastamo Group

Zesty spice rubbed, slow-roasted Chairman’s Reserve® Pork Loin resting on bed of bright squash mole, grilled butternut squash, and guajillo pepper sauce.

Customer Profile: I’m cooking for the people. Food is a common bond. It brings us all together.

Cuisine type: **New American**

Ingredients Guajillo Demi

32oz apple cider
32oz pork jus
1# chicken demi-glace
2 TBSP guajillo flakes
2 TBSP apple cider vinegar
2 TBSP butter

Ingredients Pork Brine

100G kosher salt
1-gallon water
1/2 gallon Ice
50G fennel diced
200G squash diced
50G onion diced
50G Poblano diced
10G coriander
100G chopped plantain
5G red wine vinegar
10G salt

Squash Mole:

50G fennel diced
200G squash diced
50G onion diced
50G Poblano diced
10G coriander
100G chopped plantain
5G red wine vinegar
10G salt

Other Details:

Restaurant concept for this dish is a Baja Coastal Mexican concept.

Preparation Details Guajillo Demi:

- 1 Combine cider, pork jus, demi, and apple cider vinegar.
- 2 Reduce by 1/2 add Guajillo flakes reduce until the sauce coats a spoon, slowly whisk in butter to incorporate.
- 3 Allow to rest for 5 minutes.
- 4 Reserve cooking oil and pan juices.

Ras Al Hanout Pork loin:

- 1 Heat water and salt until salt dissolves, add ice to cool brine.
- 2 Add Chairman’s Reserve® Pork Loin and brine for 24 hours.

Cooking Pork:

- 1 Run pork loin in Ras Al Hanout. Pan sear on medium heat, place in a 350°F oven until the internal temperature reaches 145°F, allow the pork to rest for 10 minutes. Slice and serve.

Cooking Squash Mole:

- 1 Sweat the fennel and onions, medium-low heat, add poblano, coriander, squash, & plantain. Add 1/2 cup of water season with salt, cook on low. puree in a blender until smooth add vinegar. Taste for seasoning, add more salt if needed.
- 2 Add pork loin and brine for 24 hours.

Roast Squash:

- 1 Roast oblique cut squash (any squash will work: delicata, acorn, butternut, etc) at 300°F until soft. Toss with EVOO, lemon juice, and Maldon finishing salt.
- 2 Place a dollop of mole on the bottom of the plate, using a spoon swirl the dollop to coat the bottom of the plate. Place the roasted squash on the mole- place a few slices of the roasted pork on top, Drizzle the sauce on top and garnish with pepitas and cilantro sprigs.