

Chairman's Reserve® Porchetta



Chef Greg DeFlorio
Clayton Members Club and Hotel

A modern version of the classic Italian porchetta. Chairman’s Reserve® Porchetta wrapped in bacon, broccoli rabe pesto, chipotle, red zinfandel demi-glace.

Customer Profile: The audience for this dish will appreciate familiar flavors with an updated preparation. The guest will appreciate allowing the main ingredients to shine with components that add depth to the flavor.

Cuisine type: **Modern Italian**

Ingredients

1 each Chairman's Reserve® Pork Tenderloin, center cut
8 each bacon strips
1/2 cup broccoli rabe pesto
1 Tablespoon chipotle pepper, dried and ground
2 Tablespoons roasted garlic, chopped
1 Tablespoon fresh oregano leaves, chopped
2 tsp kosher salt
1 tsp ground black pepper

Broccoli Rabe Pesto

4 bunches broccoli rabe
2 Tablespoons roasted garlic
4 Tablespoons grated parmigiano reggiano
2 teaspoons kosher salt
1 teaspoon ground black pepper
1 cup extra virgin olive oil

Other Details:

A delicious version of the Italian specialty. For this recipe, pork tenderloin is fabricated to be butterflied open, seasoned with broccoli rabe pesto and chipotle powder, then wrapped in bacon. The pesto adds moisture and a wonderful flavor to the inside of the roulade. The chipotle adds another dimension of complex flavor to the dish with a slight smokiness that complements the pork loin and bacon very well. The bacon acts as a substitute for the fatty pork belly often found rolled up in a traditional porchetta. This serves two purposes, to baste the tenderloin with fat while it is cooking, and to provide a crispy texture to the finished dish. The plate is finished with additional broccoli rabe pesto and a red zinfandel demi-glace to tie it all together. A few crispy marble potatoes make it a complete dish. A red zinfandel is the perfect wine to pair with this dish. Red zinfandel, or it’s Italian equivalent Primitivo, is known to pair well with slightly spicy foods such as chipotle and complements pork as well.

Preparation Details:

- 1 Prepare the bacon. Lay strips, slightly overlapping, beside each other on a sheet of plastic wrap. Lay another sheet of plastic wrap on top of the strips. With a rolling pin, flatten the bacon strips to an even 1/8” thickness. Set aside.
- 2 Prepare the porchetta. Butterfly open the pork tenderloin. Season the inside with salt, pepper, chipotle powder, broccoli rabe pesto, roasted garlic and chopped oregano.
- 3 Using plastic wrap, roll the tenderloin into a tight roulade, then remove the plastic wrap.
- 4 Remove the top layer of plastic wrap from the prepared bacon. Place porchetta onto bacon slices. Again, roll into a tight roulade, using the plastic wrap. This time, tie a knot in each end of the plastic wrap so that the roulade will keep its shape.
- 5 Place the roulade into a vacuum-seal bag. Sous vide at 140°F for 2 hours. Once cooked, submerge in ice water.
- 6 To serve, take the porchetta out of the vacuum-seal bag and remove the plastic wrap. In a non-stick skillet over medium heat, render bacon to crispy on all sides.

Broccoli Rabe Pesto:

- 1 Blanch and shock the broccoli rabe. Pat dry.
- 2 In a food processor, pulse together the blanched broccoli rabe, roasted garlic, cheese and spices.
- 3 With the processor running, slowly incorporate the olive oil into the pesto.