

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg, Pork Rillettes & Brioche Croutons

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Rilette

Ingredients:

2 pounds pork shoulder
2 pounds duck fat
½ pound kosher salt
1 sprig thyme
1 ounce garlic
1 ounce fines herbs
2 caramelized onions

Directions:

Marinate the pork shoulder with the salt, thyme and garlic over night. Then rinse with water and cook very slow with duck fat, until the meat is falling of the bone. Once the pork has cooled off, slowly add in the duck fat until it forms a creamy consistency with the caramelized onions and fines herbs. Roll tightly in 2.5 inch cylinder in plastic wrap and place it in the freezer for 30 minutes.

Black Truffle Emulsion

Ingredients:

1 ounce truffle juice
½ teaspoon canola oil, as needed
2 tablespoons shallots, chopped
1 tablespoon garlic, chopped
1 ounce black truffle, chopped
1 sprig thyme, chopped
¼ cup balsamic vinegar
1 cup truffle oil
2 tablespoons soy sauce
1 tablespoon honey

Directions:

Sauté shallots, garlic and truffle and let it cool down. Then blend the mixture with canola oil, truffle oil, balsamic vinegar and honey. Add with salt and pepper to taste.

Garnish

Ingredients:

2½ inches toasted brioche
½ ounce black truffle, julienned
Bacon lardons, as needed
Fried shallots, as needed
1 egg
1 ounce picked spinach leaves
½ ounces frisee and micro greens

Directions:

Toast the brioche in 3 inch circle in the butter until crispy. Then cut the pork rilette the same size as the fried egg. Brush them both with clarified butter. Then spread the pork rilette on the toast and place the fried egg on top. Garnish the plate with spinach leaves, frisee, bacon lardoons, fried shallots, julienned black truffles and the truffle dressing.

Yield: 6 Servings

Recipe courtesy of Celebrity Cruises