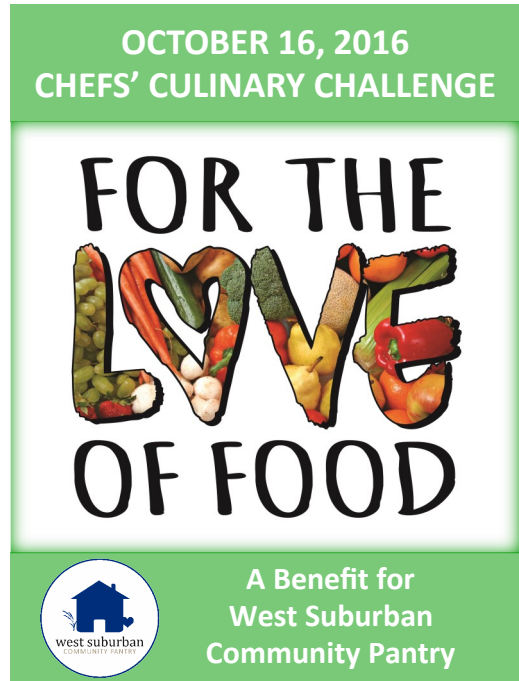


Chef Matthew Cappellini
LeMeridien Oakbrook Center
2100 Spring Road, Oak Brook, IL
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“dos cerditos” 2 little pigs

Braised pork belly on top of a house made chicharoon.
Served with a roasted carrot coriander puree, mustard jus, Cipollini onion and frisee.

Braised Pork Belly

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|-----------|--|
| 1 each | Pork Belly |
| 1 head | Celery, washed, roughly chopped |
| 3 large | Carrots, peeled, roughly chopped |
| 3 large | Onions, white, peeled, roughly chopped |
| 3 cups | Tomato Paste |
| 2 cups | Red wine |
| 2 cups | Dijon mustard |
| 5 sprigs | Rosemary sprigs |
| 15 sprigs | Thyme sprigs |
| ½ gal | Orange juice |
| 2 gals | Water |

Season pork belly with salt and pepper and sear skin side in roasting pan
Remove once seared and add mirepoix and brown.
Once browned add tomato paste and pincer.
Deglaze with wine and add remaining ingredients to pan along with pork.
Make sure it is fully submerged, you may have to weight down with a few plates.
Wrap pan in plastic wrap and then foil
Cook in 350°F oven until tender about 2.5 hours.
Once tender remove from pan and put pork into hotel pan and then put another pan on top.
Place a couple #10 cans on top to compress over night.
Once cool cut into desired shape and fry pieces to order to crisp up.
Save juice and let cool to remove fat. Reserve for mustard jus.

Roasted Carrot Coriander Puree

2 lbs	Carrots, peeled
16 oz	Heavy cream
1 lb	Butter, diced
TT	Salt
1 Tbsp	Coriander, ground

Quarter carrots and toss with oil and salt

Roast in oven till browns. At 350°F it should take about 25 mins.

You also want to make sure it is soft.

White roasting in small pot melt butter and cream.

After everything to blender once it is ready.

Puree on high until completely smooth.

Can pass through a chinois if desired.

Season with salt as needed and add coriander.

Mustard Jus

	Braising liquid
¼ cup	Mustard, whole grain

Take cooled braising liquid and reduce till thick making sure to skim off any remaining fat.

Once nappe, remove from heat and add whole grain mustard.

May add more depending on taste.

Chicharrones

5 lbs	Pork skin, most fat removed
10	Bay leaves, fresh
1 handful	Thyme, fresh sprigs

Put skin into cold water with herbs and bring to a boil.

Boil till tender with a knife.

Remove from water and place upside down onto roasting racks.

Remove any remaining fat as best as you can.

Roast in a 250°F degree oven until crisp.

This will take several hours. There is no set time.

Cipollini onion

1 lb	Cipollini onions
	Oil to coat
TT	Salt
TT	Pepper

Quarter onions or into 6 pieces if large.

Toss in bowl with oil just to coat and season with salt and pepper.

Roast in oven at 350°F for 15-20 mins or until tender.

Remove and let cool.

Heat back up to order.