



# Luma pork belly in vin jaune



## Preparation pork belly

Soak the pork belly in the brine for 4 hrs. Remove, rinse with clear water, dab dry and vacuum-seal along with the remaining ingredients. Cook for approx. 5.5 hrs. at 85 °C in the combi-steamer. Allow the pork belly to cool before slicing.

## Preparation puntarelle

Dip the puntarelle in the vinaigrette.

## Preparation polenta

Cook all of the ingredients in the Thermomix at 100 °C for 25 mins. at level 3.5, stirring constantly. Pipe into a silicone mould while hot, leave to cool and reheat as required.

## Rezept für 4

### Ingredients pork belly

500 g Luma pork belly  
1 bay leaf  
1 pressed garlic clove  
1 sprig of thyme  
100 g clarified butter  
1 l brine (10%)

### Ingredients puntarelle

30 puntarelle tips  
Vinaigrette:  
1 tbsp of oil from Don  
Bocarte anchovies  
1 tbsp of anchovy extract

### Ingredients polenta

75 g polenta  
5 g salt  
150 ml milk  
150 ml cream  
juice of one lemon  
juice of one lime  
Tabasco sauce  
cayenne pepper

### Ingredients piment d'Espelette cream

1 kg red pointed peppers  
2 shallots, cut into rings  
olive oil  
salt  
pepper  
piment d'Espelette  
piment d'Espelette vinegar



### **Preparation piment d'Espelette cream**

Grill the peppers over birch wood and remove the skins. Remove and discard the seeds and stems. In a pan, sweat the shallots in olive oil and add the peppers. Cook until soft and blitz in the Thermomix. Season to taste with the spices and vinegar. Reduce slightly to thicken, if desired.

### **Preparation endive puree**

Finely chop the yellow part of the endives and soak in lukewarm water for 20 mins. to remove the bitter substances. Strain the endives and dab dry. Caramelize the sugar in a pan. Add the endives and deglaze with the white wine. Continue to stir, dislodging any caramel that has stuck to the bottom of the pan. Just before the wine reaches boiling point, add the cream, cover and cook the endives until soft. Pass the mixture through a sieve and add a little cold butter. Season with salt and pepper to taste.

### **Preparation vin jaune sauce**

Sweat the mirepoix in a little butter and pour in the vin jaune. Reduce to a third and top up with the stock and double cream. Reduce to half the amount and pass through a sieve. Blitz in the Thermomix and season to taste with salt, pepper and lemon juice.

### **Preparation cockles**

Briefly sweat the cockles in hot oil and pour in the alcohol. Swirl until the cockles open up. Transfer to a tray and allow to cool briefly. Remove the cockles from their shells and keep in the drained cooking liquid.

### **Anrichten**

Make a ring of piment d'Espelette cream and serve the remaining components of the dish in the middle of the plate. Finish with the vin jaune sauce and Sweet Pepper leaves.

#### **Ingredients endive puree**

5 endives  
20 g sugar  
2 tbsp white wine  
salt  
pepper  
20 ml cream  
a little cold butter

#### **Ingredients vin jaune sauce**

300 ml vin jaune  
25 ml double cream  
a little cold butter  
200 ml chicken stock  
juice of one lemon  
30 g white mirepoix  
salt  
pepper

#### **Ingredients cockles**

300 g cockles  
10 ml Pastis  
20 ml Noilly Prat  
1 tbsp olive oil  
juice of one lemon

#### **Other ingredients**

Sweet Pepper from  
Koppert Cress