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Kindle Pork Paillard Recipe - HLFM Demo

Enoch Farms Pork Paillards, Calvados & Sage Beurre Blanc, Sauté of Fifer Orchards Autumn Crisp Apples, Brussels Sprouts and Bacon

The Ingredients:

- Chardonnay (1 bottle)
- Shallots, Minced (2 large)
- Butter, Diced, Cold (8 oz)
- White Wine Vinegar, Champagne (1 cup)
- Heavy Cream (4 oz)
- Sage, Fresh (2 oz)
- Calvados (4 oz)
- Enoch Farms Pork Loin Roast (approx. 3lbs)
- Kosher Salt & Fresh Ground Black Pepper
- Canola Oil
- Enoch Farms Bacon (½ lb)
- Fifer Orchards Brussels Sprouts, Shaved (1 qt)
- Fifer Orchards Autumn Crisp Apples, Diced (1 pint)

**KINDLE EXECUTIVE CHEF,
IAN CRANDALL**

Instructions:

Sauce

Add 1 teaspoon of butter to a 1 quart sauce pan over medium heat.
Add minced shallots, sweat the shallots gently, do not brown.
Add sage, white wine vinegar, chardonnay & calvados, reduce slowly until shallots are almost dry, do not brown.
Add heavy cream, reduce until mixture coats a spoon well.
Whisk in cold butter, one cube at a time over medium-low heat.
Taste butter emulsion and adjust seasoning.
Remove from heat, hold warm.

Pork

Trim pork loin fat cap and slice pork loin into 4 ounce cutlets.
Pound cutlets flat with meat mallet.
Season pork liberally with kosher salt and fresh ground black pepper.
Add canola oil to a heavy skillet (blue steel or cast iron) over medium high heat.
Sear pork until golden brown on both sides.
Remove pork from heat and hold in a covered container.

Sauté

Heat a sauté pan over medium heat.
Add bacon lardons, sauté bacon until lightly browned.
Add brussels sprouts and stir.
Cook until brussels sprouts are golden brown around the edges.
Deglaze pan with chardonnay.
Add apples and season with salt and pepper.
Once apples have begun to soften, remove pan from heat and taste.
Adjust seasoning if needed.

Serve

Place sauté over the center of a serving platter.
Arrange pork paillards over the sauté.
Strain sauce over the pork.
Garnish with sage.

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