

KALAHARI RESORTS

Item

Slow braised local pork osso buco and Jones dry aged smoked pork belly ,
 in a Wollersheim Cabernet sauvignon demi glace,
 soy bean infused Wisconsin mashed potatoes,
 local honey caramelized black garlic, multi color baby carrots
 duo asparagus tips ,yellow corn shoots and soy confetti

Yield:

4 pc

Size: 14 oz shanks

Quantity Unit Ingredients Preperation notes
Honey creek farm Pork Osso Buco preperation

4	14 oz	pork Osso buco	
1	lb	Jones dry aged pork belly	Cut the slab into med size dice cut and set a side
2	cups	all pourpose flour	to dust the osso bucco
2	sprigs	rosemary	puree with sage and thyme
10	leaves	sage	
2	sprigs	Thyme	
2	cups	olive oil	to sautee the osso buco
4	oz	kosher salt	to season the osso buco
2	oz	black pepper	to season the osso buco
		Cabernet demi glace	
1	bt	Wollersheim Cabernet sauvignon	
2	cups	tomato paste	to place with a sauce pan once the osso buco is seared off
1	gl	beef demi glace	to glaze the pan once the osso buco's are seared
1	lb	carrots	puree in a robo coupe
1	lb	onion	puree in a robo coupe
1	lb	celery	puree in a robo coupe
		Starch	
2	lb	wisconsin potatoes	peal and boil
1	lb	soy bean	shuck them from the pod or use frozen
4	oz	butter	to place in the potatoes
1	cup	heavy cream	to place in the potatoes
1	oz	salt	to place in the potatoes
0.5	oz	white pepper	to place in the potatoes
pinch		nutmeg	to place in the potatoes
		honey roasted black garlic	
4	cloves	black garlic	peal the garlic and place in alumini foil
2	oz	honey	palce on top of the garlic
		Vegetables	
12	each	multi color baby carrots	peal and wash leave the green top 1 inch long
8	each	white asparagus tips	use only3 inches from the tip and roast
8	each	green asparagus tips	use only3 inches from the tip and roast
1	oz	olive oil	to coast the vegetables
pinch		salt	season the vegetables
pinch		white pepper	season the vegetables
		Garnish	
5	sprigs	yellow corn shoots sprouts	for garnish
5	sprigs	soy bean confetti	for garnish

Procedure:**Pork Osso Buco preparation**

1. Marinate the Honey Creek Farm Pork osso buco with the herbs, olive oil salt and pepper.
2. Heat a sauce pot with olive oil, allow to heat up.
3. Place the Pork Osso Buco's 2 at a time in the flour, shake excess off and allow to sear to a golden brown color
4. Once seared take out and place on a plate off to the side.
6. Place the Jones Smoked Pork belly into the pan and allow to caramelize to a golden color.
7. Once fully cooked Place the pork in a serving dish with other components.

Cabernet demi glace

1. Place the puree carrot's, onion and celery in the sauce pot and allow to saute to a translucent color.
2. Add the tomato paste and allow to cook together with the mire poix
3. Add the Wollersheim Cabernet sauvignon to the mix and allow to reduce by half,
4. Add the prepared demi glace in the sauce pot
5. Add the Pork Osso Buco back into the sauce pot and allow to cook for 2 hours on a slow simmer
6. Place the Jones Smoked Pork belly into the pan and allow to cook with the Osso Buco
6. Check for proper tenderness, not allowing the meat to completely fall off the bone.
7. Once all product has been cooked strain the sauce and set aside until plating the dish

Soy Beans

1. If the soy beans are fresh take them out of the pod and place them in a small sauce pan to cook until tender.
2. Puree the soy beans in a robo coupe or hand blender and set the puree for the mashed potatoes

Starch

1. Peel the local potatoes and wash them in cold water
2. Cook the potatoes in a pot until fully cooked.
3. Drain the water out and place the potatoes in a kitchen aid with a paddle
4. In a saute pan heat up the cream and place it into the mixing bowl
5. Add the butter, salt, pepper, nutmeg and the puree of soy beans
6. Taste to ensure for proper consistency and flavor profile

Honey roasted black garlic

1. Peel the black garlic and mix it with local honey
2. Wrap the black garlic in aluminum foil and place in a 300 degree oven until the garlic is soft (10 minutes)

Vegetables

1. Peel the multi color carrots and cut the tops allowing only half inch to remain as a garnish
2. Toss the carrots with olive oil, salt and pepper, place them on a baking pan and roast them in a oven at 300 degrees until proper tenderness
3. Cut the tips of the white and green asparagus 3 inches and toss them with olive oil salt and pepper
4. Place them on a baking pan and roast them until proper tenderness

Garnish

1. Once the plate has been composed place the yellow corn shoots and soy bean confetti on top as a garnish and serve.