



The weinbau malbec screams to be paired with pork and jul. The wine has deep notes of dried currant and black pepper. For this reason, we thought it would pair well with a confit pork chop."

-Executive Chef Seth Fernald

FEATURED RECIPE

CONFIT PORK CHOP



Serves 4

4 center cut bone in pork chops - 10-12 oz. each
2 Tbsp. dried juniper berries
1 tsp black peppercorns
.5 tsp white peppercorns
5 cups salt
1.5 quart of water
2 Tbsp. fresh rosemary
2 Tbsp. fresh savory- finely chopped
2 bay leaf leaves
2 tsp. sugar
2 Tbsp. fennel seeds
4 cups of duck fat or rendered pork fat. You may need to ask your butcher to preorder this for you
1 head of garlic cut in half
3 Tbsp. finely minced chives
2 Tbsp. aged sherry vinegar
2 cup Weinbau Malbec Wine
2 Tbsp. dark amber honey
1 head of fennel- shaved very thin-reserved

Caper Currant Emulsion

1 cup of Malbec
5 cups of dried currants
2 Tbsp. capers
1 shallot minced
1 clove of garlic
4 Tbsp. extra virgin olive oil

Directions: Prepare the brine: Toast peppercorns and juniper berries in a sauté pan for 2-3 minutes over medium heat. Lightly crack the spices and set them aside. Bring the water and salt to a simmer. Add the sugar, rosemary, peppercorns, juniper and 1 bay leaf. Allow the brine to cool to room temperature. Place the pork chops into the brine for minimum of 4 hours, preferably overnight.

Make the caper currant emulsion: Bring 1 cup of wine, the currants, minced shallots, garlic and capers to a simmer- reduce heat to very low and reduce by 2/3. Puree in blender until fully pureed, then emulsify by adding 2 Tbsp. of olive oil to the sauce – reserve.

Remove pork chop from brine and pat dry. Preheat oven to 350 F°. Warm up duck or pork fat until it forms a liquid.

Place pork chops in a shallow dish and cover with fat submerge the remaining bay leaf and the garlic into the dish. Cover the dish with aluminum foil. Poach chops in oven for 40-45 minutes until the chops reach 135 F°. Remove the pork chops from fat, place on a baking rack to allow most of fat to drip off the chops. Heat a sauté pan over medium-high heat. Season pork chops with fresh ground black pepper and sear for 3-4 minutes per side until golden brown.

While pork chops are searing- bring the remaining cup of wine and the honey to a simmer- reduce by 2/3. Add chopped savory, chives.

Dress shaved fennel with vinegar, wine and sherry reduction along with 2Tbsp. of your favorite extra virgin olive oil.

Top pork chops with shaved fennel and currant emulsion.