



Roasted Pork Salad Gougères

Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville

by Executive Chef Trevor Eliason

Ingredients

Roasted Pork:

- 3 pounds boneless pork shoulder, cut into 2" x 4" cubes
- 10 gaujillo chiles
- 10 ancho chiles
- 10 pasilla chiles

Ground Spices:

- 1 tablespoon kosher salt
- 1 tablespoon paprika
- 1 tablespoon cumin
- 1 tablespoon ground coriander
- 1 tablespoon ground fennel

Pork Salad:

- 1 cup celery, small dice
- 2 tablespoons Dijon mustard
- 1/2 cup mayonnaise
- 3 tablespoons parsley, chopped
- 3 tablespoons chives, chopped
- 1/2 cup scallions, thinly sliced
- 2 tablespoons lemon juice
- Kosher salt and freshly ground pepper

Gruyère Cheese Gougères:

- 1 cup water
- 7 tablespoons butter
- 1 tablespoons kosher salt
- Pinch of sugar
- 1 1/4 cup all-purpose flour
- 4 large eggs
- 1 1/4 cups Gruyère cheese, grated
- Salt and freshly ground pepper

METHOD

Roasted Pork Salad:

Cut the dried chiles open and remove seeds and stems. Rehydrate the chiles in hot water for 20 minutes, or until the chiles have softened. Drain and reserve the water. In a blender, purée the chiles, adding just enough water for a smooth, thick consistency. Place the pork in a large bowl and add the chile purée. Mix to combine and marinate in the refrigerator overnight. When you are ready to prepare the pork, remove it from the refrigerator and bring to room temperature. In a casserole dish, add the pork and generously sprinkle with salt and the ground spices.

Preheat the oven to 250°F. Cover the casserole dish with a lid or aluminum foil and cook for 3 1/2 to 4 hours. It will be done when the meat falls apart easily. Let cool. I recommend chilling the pork overnight, but it can be used the same day. Drain the meat from the juices and cut it into smaller pieces. In a bowl, combine the meat with the diced celery, mustard, mayonnaise, chopped herbs, scallions and lemon juice. Season to taste with salt and pepper.

Gougères:

Preheat the oven to 450°F. Line the two baking sheets with parchment paper. Using a medium saucepan, combine water, butter, salt and sugar and bring to a boil. Add the flour then reduce to medium heat, stirring with a wooden spoon for two minutes or until the mixture forms a ball and the excess moisture has evaporated. Transfer the batter to the bowl of a mixer fixed with a paddle attachment and beat for 30 seconds on medium speed. Add eggs one at a time and continue to mix until combined and smooth. Add the cheese and season with salt and pepper.

Fill a pastry bag fitted with a 3/8-inch plain tip with gougère batter. Pipe the batter into 1-inch rounds onto baking sheets. Sprinkle tops with more Gruyère cheese and bake for seven to eight minutes, or until they puff and hold their shape. Reduce the heat to 350°F and bake for another 15 to 20 more minutes, until the gougères are a beautiful light, golden brown and are hollow when broken open.

Assembly:

Taste your pork salad and adjust seasoning to desired taste with salt and pepper. Slice the tops off the gougères, leaving the bottom three-fourths to stuff with the pork salad. Using a small spoon, fill each gougère with the pork salad and enjoy with a glass of the Far Niente Cabernet Sauvignon.

Yields 4 dozen