



## Salchicha De Ajo Con Lentejas With Cinco Jotas Ibérico Ham



***Chef's Name: Franklin Becker***

***Restaurant: Oliva***

### Ingredients

#### **Sausage**

- 5lb recipe
- 2.5 lb Ibérico pork shoulder
- 1.33 lb Ibérico pork skin
- 1.1 lb Iberico fat back
- 2oz sea salt
- 1 tsp cure #1
- 1 tsp ground black pepper
- 1/2 tsp cayenne
- 1/2 tsp ground clove
- 1/2 tsp ground nutmeg
- .5 gram mace
- garlic cloves
- 1/2 cup red wine
- 1 beef middle

#### **Poaching of the Sausage**

- 1 (750 ml) bottle cava
- 1 qt pork stock
- 10 whole black peppercorns
- 3 fresh bay leaves

#### **Pork Stock**

- 1 Cinco Jotas paleta bone
- 3 gallons water
- 1 bulb fennel, chopped
- 2 white onions, peeled & roughly chopped
- 2 carrots, peeled & roughly chopped

#### **Romesco sauce**

- 8 oz Marcona almonds

- 4 oz rustic bread (baguette or ciabatta) soaked in water
- 6 oz roasted red peppers
- 3 oz roasted tomato
- 10 gr Smoked paprika (pimento)
- .5 gr pepperoncino
- 1.5 oz sherry vinegar
- ¼ oz garlic
- 4 oz olive oil
- .4 oz Nora chili
- 2 cups Pardina lentils if possible
- 1/4 C Carrots, diced brunoise
- 1/4 C Celery, diced brunoise
- 1/4 C Onion, diced brunoise
- 1/4 C Fennel, diced brunoise
- 1 quart Cinco Jotas Pork stock
- ½ cup Spanish white wine
- 1 bunch fresh Thyme sprigs
- .5 oz sherry vinegar
- Salt

### **Lentils**

- 2 tbsp Pork stock fat
- Cinco Jotas meat sliced from bone (80g)
- 2 tbsp Spanish virgin olive oil

### **Preparation**

#### **Sausage**

1. Cut the skin into a medium dice and simmer till tender (about an hour) rinse and chill
2. Grind chilled pork skin with 3/8 plate
3. Grind the chilled diced pork shoulder, fat back, garlic clove and ground pork skin through 1/4 plate.
4. Thoroughly mix ground meat mixture with all dry ingredients by hand and let sit refrigerated for 8 hours.
5. Stuff mixture into beef middles, 5 inch links piercing with a teasing needle.

#### **Pork Stock**

1. Add all ingredients to a large stock pot, be sure the bone is fully submerged in water.
2. Simmer several hours until reduced by at least half.
3. Strain and cool.
4. Pick bone of any meat and chop finely, reserve for lentils.
5. Do not remove any of the congealed fat. (Reserve for sautéing lentil vegetables)

#### **Romesco Sauce**

1. Puree all ingredients together in a food processor till smooth ill

#### **Lentils**

1. Sautee the carrots, celery, fennel & onion in a pot with pork fat until just tender, no color, about 3-4 minutes.

1. Add lentils cook an additional 2 minutes.
2. Add wine and cook until wine is absorbed.
3. Add pork stock and thyme sprig (tie the thyme bunch with butchers' twine and tie to handle of pot for easy removal later).
4. Simmer lentils until tender. Not overcooked. 15-20 minutes.
5. Place lentils onto a parchment paper lined sheet pan or cookie sheet and even out to a thin layer to cool quickly.
6. Add picked meat.
7. Sprinkle with sherry vinegar and virgin olive oil, mix thoroughly, taste and adjust seasoning (salt) to desired level.

#### **For the main dish**

1. Preheat oven to 350°F.
2. In a 6 inch hotel pan or Dutch oven, submerge the Salchicha de Ajo in Cava and pork stock along with the peppercorns and bay leaf.
3. Cover with plastic wrap and aluminum foil
4. Cook the Salchicha de Ajo for one hour

#### **Presentation**

1. Warm the cooked lentils in a sauté pan with 1 oz of pork stock
2. Add in 1 tablespoon freshly chopped parsley
3. Add in 1 tsp Aged Jerez sherry vinegar
4. Sear the Sausage on the grill with a little olive oil.
5. Slice the sausage into ¼ inch disc
6. Spoon about 2-3 ounces lentils on desired serving plate
7. Place sausage on top of lentils
8. Dress the outer rim of plate around the lentils with romesco sauce and parsley oil.
9. Sprinkle with a touch of sea salt
10. Garnish sliced Cinco Jotas Ibérico Ham
11. Serve immediately and enjoy