

Pork Rillettes

Ingredients:

10 lbs Pork Shoulder, Cubed
50 gr Salt, Kosher
20 gr Black Peppercorn, Toasted, Fine Grind
25 gr Fennel Seed, Toasted, Fine Grind
25 gr Coriander Seed, Toasted, Fine Grind
Ground Clove, To Taste
Ground Nutmeg, To Taste
5 cups Pork Fat, Rendered
8 each Bay Leaf, Fresh
½ Bunch Thyme, Fresh
8 each Shallot, Peeled, Chopped
10 each Garlic Clove, Peeled

1. Toss pork with all seasoning and spices till well coated.
2. Pour rendered fat over pork, spices and seasonings.
3. Cover the seasoned pork and fat with parchment paper.
4. Cover the pan with plastic wrap.
5. Cover the pan with a double layer of aluminum foil.
6. Cook at 275 F until the pork is tender, approximately 3.5 hours.
7. Discard herbs and vegetables.
8. Strain the pork through fine mesh sieve, reserving the liquids.
9. Whip the pork in a standing mixer on low - medium speed, adding the strained liquids back into the pork mixture until desired consistency and creaminess is achieved.
10. Pack pork tightly into jars using the back of a spoon to release any oxygen pockets.
11. Pour pork liquids over the top of the whipped spread.
12. Garnish with picked thyme leaves and cracked black peppercorn.
13. Let cool in the refrigerator overnight.
14. Cover with lid, add label and sell by date.