

Smoked pork loin with deep fried rice noodles, pak choi, caramelized chestnuts and cranberry sauce

Rice noodles

- Short Rice noodles (Khmer) 0.1 kg

Cajun spice

- Garlic powder 7 g
- Oregano dried 7 g
- Salt 7 g
- Paprika Powder 3 g
- Chili powder 3 g
- Pepper black 3 g
- Cayenne 3 g
- Thyme dried 3 g
- Onion powder 3 g

Pork loin

- Smoked pork loin 0.300 kg
- Mustard 10 g
- Cumin seeds 2 g
- Peppercorn white 2 g
- Coriander Seeds 6 g
- Fennel seeds 4 g
- Pak choi 0.120 kg
- Olive oil 0.01 kg
- Garlic 0.02 kg

Caramelized chestnut

- Chestnut 0.120 kg
- Pandan leaves 0.02 kg
- Sugar 0.2 kg
- Water 0.2kg

Cranberry sauce

- Dried Cranberry 0.04 kg
- Burgundy Red Wine 0.1 liter
- Shallots 0.05 kg
- Garlic 0.02 kg
- Brown stock 0.3 l

Preparation Method **Pre-Preparation**

- pour water and sugar in a pan and reduce with the pandan leaves to a syrup, let infuse over night
- mix all spices for cajun together and blend it

- peel and slice the garlic for the pak choi
- peel and chop shallots and garlic for the sauce
- wash pak-choi and cut it in half and blanch in boiling water, place in ice water to cool and drain
- roast and peel chestnuts
- cut pandan leaves in 3 pieces
- mix cumin seeds, coriander seeds, fennel seeds and peppercorn and blend roughly in a spice grinder to a spice mixture

Preparation

- strain the pandan syrup into a sauce pan, place on the stove and cook it slowly to a caramel, add the chestnuts and mix well,
- set aside
- in a sauce pan sauté the shallots and garlic for the sauce for 3 – 4 min. add the cranberries and deglaze with red wine and
- reduce to half. Fill up with brown stock and reduce to the desired consistency. Season to taste
- Brush pork loin with the mustard on both sides. Dip the pork loin with the mustard into the spice mixture to coat
- Heat oil in a frying pan and pan-fry the pork loin on each side for 2 min. and place the pork loin with the pan in the oven for 8
- minutes by 95 C
- meanwhile deep fry the rice noodles, drain on a kitchen paper and season it with the cajun spices
- Heat olive oil in a sauté pan, add the sliced garlic and sauté until lightly brown add the pak-choi and keep sautéing for another
- 2 – 3 min. season with salt and pepper

