

A SPECIAL COLLABORATION: EU INGREDIENTS X MICHELIN-STARRED CHEF!

Two recipes with Chef Park Moo Hyun 🍴

Michelin 1-star restaurant Muoki's Chef Park Moo Hyun presents stunning dishes using EU ingredients! ✨

A fresh asparagus and Manchego cheese salad from Spain, and German DE pork belly marinated with Greek GR olive oil — experience the diverse flavours of Europe through these two perfect recipes!

German Pork Belly Marinated with Greek Chania Kritis PGI Olive Oil

Ingredients:

German pork belly, Greek Chania Kritis PGI olive oil, Croatian truffle salt, salt, sugar, orange zest, ginger, star anise, apple, cinnamon, apple cider vinegar, red onion, European white wine vinegar, honey, coriander seeds, spinach, thyme, butter, sage.

Instructions:

1. Pork Belly

- Cure the German pork belly with a mixture of 100g salt, 30g sugar, zest of half an orange, 5g ginger, and 1 star anise (blend these ingredients finely). Cure for 2 hours, then rinse lightly in cold water.
- Vacuum seal with Chania Kritis PGI olive oil and sous vide at 85°C for 8 hours. After cooking, place in a tray and press another tray on top to cool.
- When ready to use, pan-sear until golden brown and finish with Croatian truffle salt.

2. Apple & Cinnamon Purée

- Peel and cube apples (500g) into 1-2 cm pieces. In a pot, combine the apples with 1 cinnamon stick, 1 star anise, 50g apple cider vinegar, and 5g sugar. Cover with parchment paper and cook until the apples are very soft, then purée until smooth.

3. Pickled Red Onion

- Slice red onions into half-moons. Prepare a pickling liquid by boiling 200g white wine vinegar, 100g honey, 30g sugar, 130g water, and 10g coriander seeds. Pour the hot liquid over the onions and chill in the refrigerator.

4. Spinach

- Clean and prepare the spinach, then sauté in a pan until wilted.

5. **Pork Bone Cream Sauce**

- In a pot, sweat 100g sliced onions, 1 sliced garlic clove, 2g thyme, 2g butter, 1g sage, and a bit of oil. Add 250g pork stock and reduce by half. Add 1.5 chili peppers and 35g cream, then reduce by two-thirds. Adjust seasoning, strain, and use.

6. **Herbs & Edible Flowers**

- Use chervil, pea shoots, and edible flowers for plating.

Assembly:

- Plate the seared pork belly with the apple & cinnamon purée, pickled red onion, sautéed spinach, and pork bone cream sauce. Garnish with herbs and edible flowers for a final touch.
- Enjoy with a Rose wine from Czechia!

Spanish Manchego PDO Cheese and Asparagus Salad

Ingredients:

Spanish Manchego PDO cheese, Slovakian Pinot Blanc wine, Estonian organic honey, Canola oil, European balsamic vinegar, Soy sauce, Sugar, Bay leaf, Garlic, Fennel, Butter, Mussel stock

Instructions:

1. Asparagus

- Peel the asparagus and blanch it in boiling salted water. Cool it in ice water and set aside.

2. Manchego Cheese

- Slice the Spanish Manchego PDO cheese into moderately thick pieces.

3. Honey & Wine Dressing

- Reduce 300g of Slovakian Pinot Blanc wine sk to about 30g. Add 15g of Estonian organic honey, cool the mixture, then mix it with 30g of canola oil and a pinch of salt in a bowl. Stir well to combine.

4. Marinated Shiitake Mushrooms

- Prepare 30g of sliced shiitake mushrooms. Make a balsamic sauce by reducing 60g of European balsamic vinegar, 20g of soy sauce, 45g of sugar, half a bay leaf, and half a garlic clove by 20%. Combine the mushrooms and balsamic sauce, then reduce until the mixture reaches a syrupy consistency. Let it cool.

5. Fennel Purée

- Slice 300g of fennel and sauté with 20g of butter. Add 170g of mussel stock, cover with parchment paper, and simmer until the liquid is reduced. Blend the mixture until smooth and strain through a sieve.

6. Salad Assembly

- Thinly slice fresh fennel using a slicer and soak it in ice water. Arrange the fennel on a plate with some breadcrumbs, edible flowers, and microgreens. Serve together with the prepared asparagus, Manchego PDO cheese, honey & wine dressing, marinated shiitake mushrooms, and fennel purée.
- Pair the salad perfectly with a Slovakian Pinot Blanc.

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