

Jerk Pork Belly with Black Eyed Peas,
Garnet Yam Puree & Scotch Bonnet Pepper Jellies

Courtesy of Nine-Ten

- 16 pieces jerk pork cubes
- 1 cup black-eyed peas, cooked
- 1 cup plantains, diced and fried
- 6 each thumbelina carrots, braised and halved
- 1 Tbsp. thyme leaves, picked
- 1 cup yam puree
- 16 sheets pepper jelly slices
- 2 ounces micro Swiss chard

NINE-TEN

restaurant and bar



Jerk Marinade

- 3 whole medium sized yellow onions, chopped
- 1½ cups fine chopped scallions
- 6 tsp. thyme, minced
- 3 tsp. kosher salt
- 3 tsp. brown sugar
- 3 tsp. allspice, ground
- 1½ tsp. nutmeg, ground
- 1½ tsp. cinnamon, ground
- 3 tsp. black pepper, ground
- 3 whole scotch bonnet peppers or habaneras
- 9 Tbsp. soy sauce
- 3 Tbsp. canola oil
- 3 Tbsp. cider vinegar

Jerked Pork Belly

- 1 side pork belly
- 3 cups jerk marinade
- 2 whole medium yellow onions, diced
- 3 carrots, peeled and diced
- 4 stalks celery, diced
- 1 gallon chicken stock
- 2 quarts veal stock

Garnet Yam Purée

- 4 cups yams, peeled and diced
- 1 ounce olive oil
- 6 cups water
- 1 Tbsp. glucose powder

Pepper Jellies

- 3 Scotch bonnet peppers fresh or habaneras
- 2 cups water
- 2 oz. sugar
- 2.6 grams gellan
- .7 grams gellan LT-100
- 1.5 grams fine sea salt
- 15 grams or 4 sheets gelatin silver

Preparation
For the marinade: Place all ingredients into a food processor and purée. The mixture should be slightly chunky and smooth. Makes 1½ quarts of marinade.

For the Jellies: Place scotch bonnet pepper in a blender with 2 cups water and purée on high speed. Using a coffee filter and chinos, strain the liquid into a small sauce pot. Bloom gelatin sheets in ice water and reserve. Add sugar, gellan, gellan LT-100 and salt. Hydrate liquid with a hand-held emersion blender for 30 seconds. Bring mixture to a boil stirring often with a whisk. Let boil for 30 seconds and remove from heat and whisk in gelatin sheets. Working quickly, pour mixture into two shallow ninth pans and let cool in refrigerator for two hours. Remove jellies from mold. Cut the end and side of the jellies creating a 1½ inch by 4 inch long rectangle. Using a Japanese slicer, slice the jellies as thin as possible, creating thin rectangular pieces. To store, layer the jellies on acetate sheets and reserve.

For the Yam Purée: In a medium sauté pan, add oil and yams. Sauté for 2-3 minutes and add a pinch of salt and water. Reduce heat to medium high and simmer until yams are soft and the liquid is just about dry. You may need to add more water if yams are not cooked. Once the yams are cooked, add to blender and purée until silky smooth. Once the purée is smooth, add glucose and blend for one minute. The purée should be nice and glassy. Season with salt to taste. Strain through a chino and place into an ice bath to cool. Make certain to stir often while cooling, so a skin does not form on the purée. Reserve for later.

Jerk Pork Belly: Marinade pork over night with 4 cups of the marinade. Remove the pork from marinade and scrape off excess marinade and reserve. Cut pork belly in half and season with salt and pepper. In a large sauté pan, sear pork on both sides until golden brown. Place pork into a 4 inch hotel pan. Add onions, carrots and celery to the same sauté pan and caramelize vegetables. Add remaining marinade and stocks and bring to a boil and pour over pork. Place a piece of parchment onto pork and cover with foil. Preheat oven to 325 degrees. Place pork in oven and cook for 3-4 hours or until fork tender. Remove from oven and let cool to room temperature. Remove the pork from the braising liquid, strain the liquid into a large sauce pot. Skimming the fat from the pot, place on medium high heat and let reduce by half. Reserve braising liquid for later. Place the belly into the fridge and let cool until firm. Once firm, cut the belly into 1½ inch by 1½ inch cubes. Reserve for later.

To Assemble: Deep fry 3 cubes of pork belly in a deep fryer until golden brown and crispy. Glaze the belly with braising liquid. Sauté the black-eyed peas, plantains, carrots and deglaze with braising liquid and butter. Season to taste with thyme, salt and pepper. Warm the yam purée and using a square plate, dollop the yam purée off-center of the bottom of the middle of the plate, creating a “swoosh”. Place one cube at the left top of swoosh and another in the center of the plate, another at the bottom of the plate. Spoon the black-eyed pea mixture on top of each piece of pork. Place a thin slice of the pepper jelly on top of the pork cube and place under a salamander for thirty seconds to let jelly warm and adhere to the pork. Garnish with micro Swiss chard. Repeat for other dishes.