

Cocoa Magic Pork Rilette
Chef Carrie Wong

Tie:

2 large leeks (split & Wash)
2 ribs celery
2 sm. bunches thyme
6 bay leaves
2 T salt
2 T Pork Potion
16 peppercorns in Cheesecloth – cracked
Stud 2 med onions w/ 5 cloves ea
4 T Cognac

6# pork butt – cut to 1”
Cover pork w water and bring to boil –
Drain and rinse

Cover with veal stock (see below) and bouquet garni & onion & 2 T salt
Bring to boil a bake at 300 degree for 4-6 hours till falls apart

Strain and reserve stock

Mix pork with paddle on a stand mixer in small batches adding liquid as needed.
Taste to correct salt, pepper, cognac

Pack in containers & cover with rendered fat

White Veal Stock

10# veal bones
1 cup diced onion
½ cup diced celery
1cup white leek
2 bay leaves
2 tsp peppercorn
1 sm bunch thyme

Cover bones – bring to boil – drain rinse and return to pot.

Add water and rest – simmer 8 hours – skimming as needed
Strain, cool and chill

Note: If veal is not available – use unsalted chicken broth