



Stuffed Belly of Suckling Pig with Soufflé of Yams

Main Course, Serves 8

Stuffing:

250 g./9 oz. white bread cubes
160 ml./11 tbsp. lukewarm milk
25 g./1 1/2 tbsp. unsalted butter
40 g./1/4 cup minced shallots
2 large eggs
2 egg yolks
1/4 bunch parsley, chopped
Salt and freshly ground pepper to taste
Grated nutmeg to taste

Soufflé of Yams:

1 1/3 kg./3 lbs. yams
6 large eggs
Salt and freshly ground pepper to taste
Grated nutmeg to taste

Suckling Pig and Sauce:

1 1/2 kg./3 lbs. suckling pig belly
120 ml./1/2 cup chicken stock
1 carrot, sliced
1/2 celery stalk, sliced
100 ml./7 tbsp. red wine
50 g./3 1/2 tbsp. cold unsalted butter
Salt and freshly ground pepper to taste

Cabbage, Beets and Chanterelles:

650 g./1 1/2 lbs. savoy cabbage,
cut into large dice
80 ml./1/3 cup chicken stock
Salt and freshly ground pepper to taste
55 g./3 1/2 tbsp. unsalted butter
4 medium beets
100 g./4 oz. chanterelle mushrooms

For the Stuffing:

• Place the bread cubes in a bowl and toss them with the lukewarm milk. Heat the butter in a skillet over medium heat. Add the shallots and sauté for 2 to 3 minutes. Whisk together the shallots, eggs, egg yolks and parsley, and then fold into the bread cubes. Season with salt, pepper and nutmeg. Set aside until ready to stuff the belly.

For the Soufflé of Yams:

• Preheat the oven to 160 degrees C/325 degrees F.
• Poke a few holes in each yam and bake in the oven until soft; remove the yams from the oven but do not turn off the oven. Peel the yams and put them through a ricer or food mill. Whisk together the eggs and mix them with the puréed yams. Season with salt, pepper and nutmeg.
• Divide the purée between buttered espresso cups (or pour into a baking dish), and place the cups in a baking pan filled with hot water. Place the pan in the oven and cook until the mixture is set, about 20 minutes.

For the Suckling Pig and Sauce:

• Preheat the oven to 160 degrees C/325 degrees F.
• Cut a slit into the side of the belly, fill it with the stuffing and close it, securing it with toothpicks if necessary. Place it in a roasting pan with the chicken stock, carrot and celery, and roast in the oven for 1 hour. Remove the pork belly from the oven, strain the juices into a pot, add the red wine and bring to a simmer. When reduced by about half, whisk in the butter and season with salt and pepper.

For the Cabbage, Beets and Chanterelles:

• Place the cabbage and chicken stock in a pan and bring to a simmer. Simmer until the cabbage is tender. Season with salt and pepper, add 15 grams/1 tablespoon of the butter and toss over low heat until the cabbage is glazed with the butter.
• Bring a pot of salted water to a boil; prepare an ice-water bath. Boil the beets until tender, drain and transfer them to the ice-water bath. When the beets are cool enough to handle, peel and quarter them. Heat a pan over medium heat and add 25 grams/1 1/2 tablespoons of the butter. Toss the beets in the melted butter until warm and glazed.
• Sauté the chanterelles in the remaining butter and season with salt and pepper to taste.

To Serve:

• Arrange the sauce in the middle of the plate and place the cabbage, beets and chanterelles on top. Top with a slice of the suckling pig. Unmold a soufflé on the plate (or cut a piece from a single soufflé).

The Nordlicht

Beverage, Serves 1

1 sugar cube soaked with bitters
40 ml./1 1/3 oz. caraway liqueur
20 ml./2/3 oz. apricot brandy
100 ml./3 1/3 oz. champagne
Orange twist to garnish

• Place the sugar cube in a champagne glass. Pour in the caraway liqueur, apricot brandy and champagne and garnish with an orange twist.



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