

SLOW-COOKED TUSCAN PORK SHOULDER, FENNEL-CHILI JUS, APPLE RISOTTO, SAGE PARMESAN CRISP

PAIRED WITH 2022 PRIMITIVO | YIELDS 8 SERVINGS

INGREDIENTS

5-6 lb Pork Shoulder, bone-in preferred
2 tbsp Kosher Salt
1 tbsp freshly cracked Black Pepper
2 tbsp Fennel Seed, lightly toasted & crushed
1 ½ tsp Red Chili Flakes
6 Garlic Cloves, smashed
2 cups Yellow Onion, sliced
1½ cups Carrot, cut in chunks

1 cup Celery, cut in chunks
2 tbsp Tomato Paste
1 ½ cups Dry White Wine
3 cups Chicken Stock
2 Bay Leaves
4 sprigs fresh Thyme
3 tbsp Olive Oil

METHOD

1. Mix salt, cracked black pepper, crushed fennel seed, and chili flakes.
2. Rub generously over pork shoulder. Cover and refrigerate overnight (or at least 4 hours).
3. Heat a large Dutch oven with olive oil.
4. Sear pork shoulder on all sides until deeply browned.
5. Remove and set aside.
6. In the same pot, sauté onions, carrots, and celery until caramelized.
7. Add garlic and tomato paste, cook until paste darkens slightly.
8. Add wine, scraping up brown bits. Reduce by half.
9. Return pork to pot. Add stock, bay leaves, and thyme. Liquid should come halfway up the pork.
10. Bring to simmer, cover with lid, transfer to an oven heated to 325°F for 3.5 – 4 hours or until it is fork tender.
11. Remove pork from liquid and tent with foil.
12. Strain braising liquid, discarding solids. Skim fat.
13. Reduce liquid to sauce consistency to create the fennel chili jus. Taste and adjust seasoning.
14. Slice or pull pork into chunks.
15. Spoon apple risotto on a plate. Arrange the pork over top and coat with jus.
16. Garnish with Parmesan and sage crisp.

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INGREDIENTS

2 ½ cups Arborio Rice
2 tbsp Olive Oil
¼ cup Shallots, finely minced
2 cloves Garlic, minced
¾ cup dry White Wine
8 cups Chicken or Vegetable Stock,
hot and kept on low
1 cup roasted Apple Purée (see below)
1 large fresh Apple, like Honey Crisp,
peeled & diced small
3 tbsp Butter, cold, diced

1 cup Parmesan Reggiano, finely grated
1 Lemon, zested
1 tsp fresh Thyme leaves
(or 2 sprigs steeped in stock)
Kosher Salt & freshly ground Black Pepper

Roasted Apple Purée

3 cups tart Apples, peeled, cored, quartered
1 tbsp Olive Oil
Pinch of Kosher Salt

METHOD

Roasted Apple Purée

1. Toss apple quarters with olive oil and salt.
2. Roast at 400°F for 25–30 minutes until golden and tender.
3. Purée until smooth and set aside (about 1 cup).

Risotto

1. In a sauté pan, heat olive oil over medium. Sweat shallots and garlic until translucent, no color.
2. Add Arborio rice, stirring to coat, and toast 1–2 minutes until edges turn translucent.
3. Deglaze with white wine and stir until absorbed.
4. Begin adding hot stock, one ladle at a time, stirring frequently. Allow liquid to absorb before adding more. Continue 18–20 minutes until rice is al dente and creamy.
5. At ~15 minutes, fold in the roasted apple purée for depth and caramelized sweetness.
6. In the last 2–3 minutes, fold in diced fresh apple so it warms but retains some texture.
7. Remove from heat, stir in butter, Parmesan, lemon zest, and thyme. Adjust seasoning with salt and pepper.
8. Spoon risotto onto warm plates so it spreads slightly.
9. Top with Tuscan pork shoulder, jus and sage Parmesan crisp.