19 April 2006 / 11.00am - 12.30pm

BARBECUE PORK CONFIT

**Presented by
Masterchef Susur Lee**

Serves 4
Ingredients

Classic Crêpe
1 cup	Flour
4	Eggs
½ tsp	Salt
½ cup	Milk
2 tbsp	Sugar
	Nutmeg, to taste

Braised Onion Jam
2	Sweet Spanish onions, peeled and sliced thinly
2	White onions, peeled and sliced thinly
250 ml	Red wine
100 ml	Honey
3 tbsp	Chicken stock

BBQ Pork Stuffing
500 g	BBQ pork, julienned
250 g	Shiitake mushrooms

Spiced Pineapple
⅛ tsp	Cayenne
⅛ tsp	Ground black pepper
⅛ tsp	Fennel, ground
⅛ tsp	Cloves, ground
⅛ tsp	Star anise, ground
½	Ripe pineapple, peeled and diced

Spiced Nuts
2 tbsp	Sugar
18 g	Walnuts, toasted and roughly chopped
18 g	Cashews, toasted and roughly chopped
18 g	Pistachio, toasted and roughly chopped
⅛ tsp	Ground black pepper
⅛ tsp	Cinnamon, ground
⅛ tsp	Star anise, ground
⅛ tsp	Chilli flakes
⅛ tsp	Fennel
20 g	Honey
10g	Butter
	Salt, to taste

Method

1. <u>Classic Crêpe:</u> Mix all ingredients into a thin batter. Pour portions into medium-sized round frying pan to make thin crepes.

2. <u>Braised Onion Jam:</u> Heat olive oil in a pan and sauté onions until soft. Add in honey, red wine and chicken stock; reduce on low heat for 3 hours.

3. <u>BBQ Pork Stuffing:</u> Heat some oil in a frying pan and fry shitake mushrooms until golden brown. Mix mushrooms, BBQ pork and braised onion jam in a bowl and wrap portions in crêpe. Keep warm in the oven.

4. <u>Spiced Pineapple:</u> Mix diced pineapple with spices. Slowly bake in the oven for 30 minutes.

5. <u>Spiced Nuts:</u> Caramelise sugar in a shallow frying pan until fragrant. Add in cashews, walnuts and pistachio. Add honey and coat nuts thoroughly. Add in spices and butter, stirring constantly. Pour the

To Serve
Place two BBQ pork crepes in the centre of a plate; arrange spiced pineapples on the side.
Top off with some chopped spice nuts.