



World Gourmet Summit 2007

Four Seasons Hotel Singapore

10 April 2007 / 9.30am to 2.30pm

SUCKLING PIG WITH PUMPKIN PURÉE GREEN APPLE SORBET

**Presented by
Romain Fornell**

Ingredients:	
1	Suckling Pig (about 7-8kg), De-boned
250gms	Sweet Paprika Powder
To Taste	Salt
To Taste	Sugar
500gms	Lard
	<u>Pumpkin Purée</u>
1.2kg	Butternut Pumpkin, Peeled and Diced
150gms	Fresh Butter
To Taste	Salt
To Taste	Freshly Ground Pepper
	<u>White Wine Sauce</u>
	Olive Oil, for Sautéing
4	Shallots, Peeled and Chopped
3	Garlic Cloves, Peeled
30gms	Curcuma Powder
1ltr	White Wine
50ml	Water
	<u>Green Apple Sorbet</u>
500ml	Water
330gms	Sugar
50gms	Glucose Powder
1kg	Green Apples, Peeled and Cored
100ml	Lemon Juice
	Apple Juliennes, for Garnishing



Recipe Notes:

Method for Cooking:

1. Place the suckling pig in a big bowl; add sweet paprika powder and season with salt and sugar. Rub marinade thoroughly over the suckling pig and set aside to marinade for 1 hour. Rinse the marinated suckling pig under running water to remove the marinade, then pat-dry with absorbent paper towels. Coat the suckling pig evenly with lard and roll into a cylindrical shape using a sheet of cling-wrap. Place the suckling pig in an empty baking bag and cook in a steam-oven at 75°C for 12 hours. Remove steamed suckling pig from the oven and set aside to cool. Regenerate the suckling pig in a preheated conventional oven at 200°C until the skin is crisp, for about 45 minutes.
2. For the Pumpkin Purée:
Steam the pumpkin until soft, for 5 minutes. Transfer steamed pumpkin to a food processor, add fresh butter and blend until smooth. Season to taste with salt and freshly ground pepper.
3. For the White Wine Sauce:
Heat sauté pan with olive oil and sauté chopped shallots, garlic and curcuma powder until fragrant. Add white wine and simmer over low heat until wine is almost evaporated. Add 50ml water and continue to simmer until sauce is reduced, for about 2 hours. Strain through a sieve.
4. For the Green Apple Sorbet:
Bring 500ml water, sugar and glucose powder in a sauce pan to a boil. Add the green apples and lemon juice to the syrup and cook until apple wedges are soften, for 10 minutes. Remove sauce pan from the heat and set aside to cool. Once cooled, pour the apple mixture into a food processor and blend until smooth and transfer to an ice cream maker. Freeze it according to the manufacturer's instructions.
4. To Serve:
Cut the roast suckling pork into thick slices and place onto each serving plate. Spoon pumpkin purée beside the suckling pork and drizzle with the white wine sauce over. Garnish with green apple juliennes.