



TUAK PORK TENDERLOIN

If you aren't able to make it over to Karma Kandara for our 06 August Cali-wine-ication event – never fear. Executive Chef Joseph Antonishek is back with another classic recipe – this time, a succulent, beautifully presented pork tenderloin with a Balinese twist...

PORK TENDERLOIN

Tuak brined, textures of lombok organic corn, petai, siobak glaze

Recipes:

Tuak brine
Roasted Corn with Petai
Corn Tuile
Corn Polenta
Siobak Glaze

Additional:

Baby Carrots, blanched
Baby Corn, blanched

Prep Time: 2 hours + 6 hours for brine	Yields: 6 portions	Cook Time: Included in 2 hour prep time
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SUBSTITUTIONS

Tuak, is an Indonesian beverage made from the fermentation of sap from the palm tree or rice which contains sugar. It is a common beverage enjoyed in East Bali while eating babi lawar (pork salad) with friends. Tuak should be consumed fresh, therefore will be nearly impossible to find outside of Indonesia unless you live in a tropical island with its own version. Sake or Korean Soju whiskey is a suitable substitute.

Petai, also known as “Stinky Bean,” or “Bitter Bean.” Comes from a low altitude plant about 1500 meters above sea level, They are commonly eaten young and boiled and have a distinct smell and bitter taste. Fresh fava beans are a suitable substitute although the bitterness will be missing.

RECIPE: TUAK BRINE

Brine:

- 60 grams – Sea Salt, not iodized
- 90 grams – Palm Sugar or Dark Brown Sugar
- 45 grams – Ginger, sliced
- 5 stalks – Lemongrass, smashed and split
- 25 grams – Garlic, crushed
- 60 grams – Shallots, sliced
- 5 pc. – Bay Leaves
- 10 grams – Coriander Seed
- 5 pieces – Star Anise
- 1 pc. – Kayu Manis, Cinnamon Sticks
- 1 liter – Water
- 200 ml. – Tuak
- 1.5 kg, cut into 6 150 gram portions – Pork Tenderloin

Technique:

- Combine all of the ingredients except the Tuak in a heavy bottom pot with 1/3rd of the water. Bring to a simmer to melt the sugar, salt and incorporate the spices.
- Remove from the heat and add the remaining water and let cool to room temperature, about two hours.
- Add the Tuak and the pork tenderloin. Cover and chill in the fridge for 6 hours.
- Remove the pork from the brine, rinse under cold water and pat dry with paper towel.
- Place back in a container covered until ready to sear and roast.



TUAK PORK TENDERLOIN

ROASTED CORN WITH PETAI

(prepare last minute before serving)

Recipe:

- 2 pieces – Organic Corn, pre roasted cut off the cob
- 20 grams – Leeks, white, washed, medium dice
- 8 grams – Garlic, minced
- 30 pieces/ 150 grams – Petai, or Fava Beans, blanched and chilled
- 30 grams – Green Chilies, medium dice, seeds removed
- 20 leaves. – Kemangi/ Lemon basil, torn last minute
- 20 grams – Butter
- To Taste – Salt
- To Taste – White Pepper, ground

Technique:

- Place a saute pan on the stove over medium heat and add the butter to melt.
- Add the leeks, garlic and saute briefly to soften.
- Add the green chilies and continue to sauce.
- Add the roasted corn and continue to saute until warmed through.
- Turn up the heat to high to get a little bit of a sear on the vegetable mixture and add the petai with the torn basil at the last minute.
- Season to taste with salt and white pepper.

CORN POLENTA

Recipe:

- 300 grams – Cornflour from Polenta
- 2 ea. – Corn, raw, cut from cob
- 750ml – Water
- 750ml – Milk
- 1 ea. – Bay Leaf
- 50 grams – Butter
- 30 grams – Extra Virgin Olive Oil
- 60 grams – Parmesan Reggiano, grated
- to taste – Salt
- to taste – White pepper

Technique:

- In a heavy bottom pot combine the raw corn, the cob, bay leaf, milk and water with a touch of salt and white pepper. Bring to a simmer and cook for about 20-25 minutes until the corn is “overcooked.” Do not reduce.
- Remove the bay leaf and cob from the milk water. Let cool slightly and transfer to a blender and process until smooth.
- Pass the corn milk through a medium sieve back into the pot and bring back up to a boil.
- Whisk in the corn flour and reduce the heat to low.
- Stir constantly with a wooden spoon for about 15 minutes until the polenta has fully cooked.
- Add in the extra virgin olive oil, butter, parmesan cheese and season to taste with salt and white pepper.
- Hold on the back of the stove wrapped in plastic wrap to not form a skin until ready to serve.
- Note, if the polenta becomes too thick, you can always add hot water to adjust and re-season to taste.



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SIODAK GLAZE

Siobak is an amazing dish originating from Buleleng in the regency of Singaraja Bali. Traditionally it is a thick sweet stew made from pork and pork innards. It is a dish not to be missed on your next Karma Vacation to Bali.

At Karma Kandara we make a sweet and sticky glaze from the ingredients of the traditional Siobak to act as a sauce for a perfectly roasted pork tenderloin.

Recipe:

- 6T. - Kecap Asin, Soy Sauce
- 6T. - Oyster Sauce
- 12 T. - White Sugar
- 2T. - Mushroom Stock
- 2T. - Sesame Oil
- 1T. - White Peppercorns
- 1ea. - Kayu Manis, cinnamon Stick
- 3ea. - Star Anise

Technique:

- In a small pot, combine all of the ingredients and reduce over medium high heat until the glaze becomes sticky and thick.
- Remove from the heat and let sit for about 20 minutes to maximise the flavour of the spices.
- Strain through a fine sieve and place in a covered container to hold until ready to use.
- Note that salt is not needed in this recipe as the soy sauce and oyster sauce already have a salty base.
- This sauce will last a long time in the fridge and can be used for many applications such as roasted chicken, pork ribs even grilled tuna steak. Once you try it, I'm sure the next time you will triple the recipe to make sure you have extra on hand for a use-for-almost-anything sauce!

CORN TUILE

Recipe:

- 5ea. - Egg Whites, whipped gently
- 100 grams - Corn Flour/Corn Meal
- 50 grams - Polenta
- pinch - Salt
- 20 grams - Butter, melted soft

Technique:

- Preheat oven to 150 degrees Celsius.
- In a bowl, slightly whip the egg whites and combine the dry ingredients.
- Whisk in the melted butter.
- With an offset spatula spread the batter onto a parchment lined baking sheet as thin as you can.
- Place in the oven for approximately 7 minutes until baked. The tuile will be pliable at this point.
- Remove from the oven and let cool down on the tray until room temperature and crisping up.
- Remove from the tray and break into pieces of desired size.
- Store in an airtight container until ready to plate.



TUAK PORK TENDERLOIN

ROASTING THE PORK TENDERLOIN

Recipe:

- 6ea. 250 grams - Pork Tenderloin Portions
- To taste - Salt
- To Taste - Black Pepper, freshly cracked
- 60ml - Clarified Butter
- 30 grams - Butter
- 6ea. - Thyme Sprigs
- 6 pieces - Baby Corn, blanched
- 6 pieces - Baby Carrots, blanched

Technique:

- Preheat your oven to 175 degrees C.
- Pat the pork tenderloin dry with paper towel and season all sides with salt and freshly ground black pepper. Let sit for about five minutes. Keep in mind, the pork has soaked in a brine solution of salt for 6 hours. Use less salt to season than you normally would.
- Place a saute pan on the stove over medium high heat. Add the clarified butter.
- Place the pork tenderloin in the saute pan and brown on one side.
- Once browned, continue this process on three of the four sides until golden brown all over.
- Turn the pork tenderloin over on the unseared side and place the pan in the bottom of the oven. This will sear the last side as the pork continues to roast.
- Once the pork has cooked to medium remove the saute pan from the oven and place back on top of the stove over medium heat.
- Add the whole butter with the thyme sprigs, baby corn and bay carrots. The butter will brown.
- With a spoon, baste the browned butter over the pork tenderloin.
- Check the doneness of the pork and remove from the saute pan with the baby corn and carrots.
- Place on a cooling or resting rack for approximately 6 minutes.
- Once the pork has rested, you can cut into medallions to plate as shown in the photo or use your own creativity.