



Roasted Pork Salad Gougère

Nickel & Nickel Hayne Vineyard Cabernet Sauvignon, St. Helena, Napa Valley

by Executive Chef Trevor Eliason

This is a play on the old ham and cheese sandwich using pork shoulder and Gruyère cheese. The rich, roasted pork shoulder nestled against the light, crisp, tang of the gougère is a delight to the taste buds and stands up beautifully to the Nickel & Nickel Hayne Vineyard Cabernet Sauvignon.

Ingredients

Roasted Pork Shoulder:

- 3 pounds boneless pork shoulder
- 1 tablespoon olive oil
- 1 teaspoon coriander seed, ground
- 1 teaspoon fennel seed, ground
- 1 teaspoon freshly ground pepper
- 2 tablespoons kosher salt
- 1 tablespoon fresh thyme, chopped

Gruyère Cheese Gougères:

- 1 cup water
- 1/3 cup and 2 tablespoons butter
- 1 tablespoon kosher salt
- Pinch of sugar
- 1 1/4 cups all-purpose flour
- 4 large eggs
- 1 1/4 cups Gruyère cheese, grated
- Freshly ground pepper, to taste

Pork Salad:

- 1 cup celery, diced
- 1/2 cup red onion, diced
- 2 tablespoons lemon juice
- 2 tablespoons parsley, chopped
- Kosher salt and pepper, to taste

METHOD

Preheat oven to 325°F. Rub pork shoulder with one tablespoon olive oil, ground coriander, fennel, pepper, salt and thyme. Using a heavy-bottomed sauté pan on medium-high heat, add vegetable oil, then pork, searing on all sides, about 3 minutes per side, looking for caramelized color. Remove the pork from the stove and place directly into the oven for 2-2½ hours. When the meat is fork tender, remove from oven. Once the meat is cool, dice or shred meat into bite-sized pieces.

Turn the oven to 450°F and line two baking sheets with parchment paper. Using a medium sauce pan, combine water, butter, salt and sugar and bring to a boil. Add flour, then reduce the heat to medium, stirring with a wooden spoon for 2 minutes or until mixture forms a ball and excess moisture has evaporated. Transfer mixture to a mixer bowl. Using a paddle attachment, beat for 30 seconds on medium speed. Add eggs and continue to mix until all ingredients are combined and smooth. Add 3/4 cup cheese and salt and pepper.

Fill a pastry bag, fitted with a 3/8" plain tip, with the gougère batter. Pipe batter into 1" rounds onto the baking sheets. Sprinkle tops with Gruyère cheese and bake for 7-8 minutes, or until they puff and hold their shape. Reduce heat to 350°F and bake for 20 more minutes. The gougères should be light golden-brown in color. It should be hollow when you break it open.

To make the pork salad, mix the pork, celery, onion, lemon juice and parsley in a mixing bowl. Taste and adjust the seasoning as desired with salt and pepper.

Slice the tops off the gougères, leaving the bottom 3/4 of the gougère to stuff with the pork salad. Using a small spoon, fill each gougère with the salad and enjoy!