



# Frenched Pork Chop with Cider Poached Pears and Mascarpone Polenta

Ingredients	Yield: 4 Servings			
Chicken Broth	9 cups			
Whole Milk	2 cups			
Corn Meal	4 cups			
Unsalted Butter	8 oz			
Mascarpone Cheese	8 oz			
Parmesan Cheese	1 cup			
Bartlett Pears	4 each			
Apple Cider	4 cups			
Cinnamon Sticks	2 each			
Whole Cloves	¼ tsp			
Whole Black Peppercorns	¼ tsp			
10% Oil	2 Tbsp			
Cafe Grind Black Pepper	1 tsp			
Premium Reserve Frenched Pork Chops	4 each			
Pork Demi-Glace	2 oz			
Carrots, Cut Into 1/4"x1/4"x2 1/2"	2 cups			
Sugar Snap Peas	2 cups			
Unsalted Butter	2 oz			
Fresh Sage Leaves, Fried for 10 seconds	½ cup			

### Preparation Instructions:

- For the polenta;
1. Bring the chicken broth and milk to a simmer. Whisk in the corn meal in a steady stream and lower the heat to low.
  2. Stir the polenta with a wooden spoon making sure not to let it stick. Continue cooking for 10 minutes.
  3. Remove from heat and stir in the butter, mascarpone and parmesan until smooth and creamy.
  4. Immediately pour into a greased half sheet pan. Spread evenly and smooth surface with greased spatula. Chill 4 hours.
  5. Once chilled, cut polenta into 3"x1"x1" rectangles. Reserve for service.

- For the pears;
1. Cobine the pears, spices and cider and bring to a simmer. Simmer for 20-30 minutes or until a pairing knife inserts easily. Remove from heat, remove pears and chill. Strain poaching liquid and reserve for service.

- For the pork;
1. Season each pork chop and sear on both sides in 10% oil. Place in 450F oven and cook to desired temperature.
  2. In pan used to sear pork, place 8 pear halves cut side up and place in oven to warm through, about 5 minutes.
  3. Remove pears and add pork glaze and 2 oz of the cider poaching liquid to the pan. Swirl to combine and keep warm.

- For the vegetables;
1. In a saute pan, add carrots, peas and butter. Saute without coloring for 3-4 minutes. Keep warm.

- For the polenta sticks;
- Dust the polent sticks in corn meal and fry at 350F until golden brown. Keep warm.

To serve;

Arrange polenta sticks, vegetables and warm pear halves on four large dinner plate. Lean pork chops on polenta sticks and divide pork-cider sauce between them. Garnish with fried sage leaves and serve immediately.

	Brand Name	Product Code #	Amount	
BROTH CHICKEN	KATYS KITCHEN	289336	9 cups	
MILK WHOLE GALLON	BYRNE	003888	2 cups	
MEAL CORN YELLOW MEDIUM	AUNT JEMIMA	381257	4 cups	
BUTTER SOLIDS NO SALT AA	COUNTRY CREAM	000112	8 oz	
CHSE MASCARPONE TUB	BELGIOIOSO	019130	8 oz	
CHSE PARMESAN GRATED	PISA	011188	1 cup	
PEAR BARTLETT 80/100CT.	FRESH	096422	4 each	
CIDER APPLE FRESH	FRESH	090061	4 cups	
SPICE CINNAMON STICK	CULINARY SECRET	345199	2 each	
SPICE CLOVES WHOLE	CULINARY SECRET	345219	¼ tsp	
SPICE PEPPERCORN WHOLE BLACK	CULINARY SECRET	345617	¼ tsp	
OIL BLEND 10% OLVE 90% SOY ZTF	DIVO	370851	2 Tbsp	
SPICE PEPPER BLACK CAFE	CULINARY SECRET	345631	1 tsp	
PORK CHOP PR RES PORK FRENCH	INDIAN RIDGE	078912	4 each	
GLACE DE PORC (PORK) #564 1 LB	BONEWERKS	079989	2 oz	
CARROT JUMBO BULK EASTERN	FRESH	097095	2 cups	
PEAS SUGAR SNAP	FRESH	097547	2 cups	
BUTTER SOLIDS NO SALT AA	COUNTRY CREAM	000112	2 oz	
HERB SAGE FRESH	FRESH	097292	½ cup	