



Cider, Tarragon, Marinated Pork Porterhouse, Black Pepper Spatzel,

Zestar Apple Compote

Ingredients:

Apple Compote

Cinnamon	¼ t
Ground Cloves	Pinch
Ground Nutmeg	Pinch
Salt	Dash
Zestar Apples, Small Dice	36oz
Butter	3 Tbls

Black Pepper Spatzel

Milk	4 oz
Flour	1 cup
Whole Eggs	2 each
Salt, White Pepper	1 tsp
Cracked Black Pepper	2 TSP

Cider, Tarragon, Marinated, Pork Porterhouse

Pork Porterhouse 1 piece	14 oz
Tarragon Sprig	1 piece
Apple Cider Fresh	2 ounces
Salt,	To Taste
Cracked Black Pepper	2 TSP

Method:

Spatzel

- Combine Flour, Salt and Black, White pepper together
- Beat 2 eggs well
- Alternatively add Eggs and Milk to dry ingredients
- Mix until smooth
- Boiling water with Salt
- Press dough through a large sieve, drop into simmering liquid
- Cook 5-7 minutes till done
- Remove and drain well
- Sauté in Brown Butter

Apple Compote

- Combine all ingredients, and apples in a medium sauté pan, with butter
- Sautee, over low heat till mixture begins to thicken.

Pork Porterhouse

- In Ziploc bag, place Pork Porterhouse, sprig of Tarragon and Apple Cider
- Marinate in refrigerator for 2 -3 hours
- Remove from bag, pat dry, season well
- Grill on Char grill to temperature, remove and rest 3-4 minutes

Final Assembly

- Place Sautéed Black Pepper Spatzel on bottom of plate

- Place Pork Porterhouse on top
- Garnish with large spoon of Zestar Apple Compote
- Garnish with Micro Greens