

Name of dish: Spit-Roasted Filet Mignon with
Chipotle Salt Crusted Petite Pork Belly

Type of dish: Complete dinner

Featuring: Garlic and almond jus
Garlic parsley oil

Yield: One serving

Ingredients: Filet mignon

1 whole filet mignon, peeled and trimmed free of silver skin
2 slices bacon, slightly cooked for faster results
2 tablespoons **CHRISTOPHER RANCH** Heirloom Garlic,
chopped
1 roll butchers twine

Preparation:

Cut the filet to approximately 4 inches in length; two slices lengthways from end to end. Place one slice lengthways from one end to the other end and repeat, 2mm below the first cut. Place the pre-cooked bacon and the chopped **CHRISTOPHER RANCH** Heirloom garlic inside the filet and repeat with the lower slice. Tie with twine, then spit roast or sear for beautiful color. Season with salt and pepper. Sear in olive oil if needed. Leave the tie on; trim neatly for presentation. Let rest and serve medium-rare.

Ingredients: garlic and almond jus

1 teaspoon almonds, sliced or whole, slightly roasted to golden brown
½ teaspoon **CHRISTOPHER RANCH** Heirloom Garlic, chopped
¼ teaspoon olive oil
1 cup beef stock
arrowroot
water

Preparation:

Place a medium size sauté pan on low heat add the oil. When the oil becomes hot (oil will flow fast) add in the **CHRISTOPHER RANCH** Heirloom Garlic. Sweat for approximately one minute. Add in the roasted almonds and sauté for one additional minute.

Add in the beef stock and bring to a simmer. Turn off the jus and let rest for a few minutes. Place all ingredients in blender and blend on low leaving all the ingredients together. Remove the blended mixture and put the mixture back in the medium size sauté pan and bring to a simmer again.

Add water and arrowroot together, blending to a slurry consistency, adding water as necessary). When the jus starts to simmer add in the slurry and let cook until the arrowroot is completely dissolved. Serve with the main dish.



Michael Giletto
Executive Chef
Cherry Valley Country Club
Skillman, NJ

Ingredients: chipotle salt crusted pork belly

1 whole pork belly, washed and pat dry
1 tablespoon coarse salt (rock salt)
1 teaspoon chipotle powder

Preparation:

Mix chipotle puree with salt; blend well, but still remain coarse when mixed. Set aside.
Slowly sear pork belly until golden brown.
Cut into a perfect square and crust with chipotle salt mixture.
Slow cook at 300°F until tender.

PLATE ACCOMPANIMENTS

Ingredients: potato bundles

1 large Idaho potato
1 bunch leeks

Preparation:

Peel potato and slice very thin on slicer or kitchen mandolin to resemble a very large chip. One potato should yield approximately 10 large chip-like slices.

Stack slices one on top of the other and square the potato stack off to a perfect box shape. Using a chef knife, make very thin julienne cuts and set aside.

Remove the green top of the leeks. Slice very thin to use as ties for the bundles.

Blanch in hot water then chill in ice water. Repeat a few times to have extra.

Wash and pat dry the white part of the leeks. Slice lengthways and blanch until pliable like the green part.

Cool and use as a wrap for the potato. Then tie with the green leeks and soak the bundles for eight minutes in warm water.

Fry until golden brown and season with salt and pepper

Ingredients: Shallots

3 small shallots
Salt and pepper
Butter

Preparation:

Oven roast until tender and slightly brown in color.

Ingredients: garlic parsley oil

1 ½ bunches fresh, curly parsley (washed and pat dry)
1 clove **CHRISTOPHER RANCH** Heirloom Garlic
Olive oil
Salt and pepper

Preparation:

Oven roast garlic or brown lightly in oil.
Remove tops of three sprigs for garnish. Fry parsley tops in oil and season with salt and pepper. Set aside on disposable paper towel for plate up.
Puree together garlic and remaining parsley. Slowly drizzle in the olive oil to create a green parsley oil.
Set aside some for droplets as well.

Ingredients: Balsamic reduction

2 cups balsamic vinegar

Preparation:

Boil rapidly until vinegar is reduced to a syrup-like consistency. Place the reduction in a small squirt bottle and drizzle on plate.

About the chef

Chef Giletto, MCFE, FMP, uses thousand of pounds of **CHRISTOPHER RANCH** Heirloom Garlic annually in sauces and dressings and roasts the whole bulb as an appetizer. He exclusively uses **CHRISTOPHER RANCH** Heirloom Garlic because it delivers a perfect marriage with any cuisine. The perfuming flavor stands out and allows him to make lifetime cuisine memories for his customers.

Michael Giletto is the Executive Chef of Cherry Valley Country Club located in Skillman, New Jersey, and a culinary instructor at the JNA Culinary Institute in Philadelphia, where he himself was trained in the culinary arts.

Prior to accepting his current position, Chef Giletto was Executive Chef at Pine Hill Golf Club in Pine Hill, New Jersey, where he earned countless awards and accolades. Before that, he served as Executive Chef at Concord Country Club in Concordville, Pennsylvania. From January through August 2003, Chef Giletto was the Executive Chef at Le Plumet Royale at The Peacock Inn in Princeton, NJ, and the Inn has received a variety awards including the James Beard award for "Great Country Inn" Chef's Series and the Zagat Survey award for "Distinction."

Chef Giletto was awarded the honor of being named "2006 Celebrated Chef for the National Pork Board". He was also nominated for Chef Magazines' Chef of the Year Award 2006.

Chef Giletto has appeared on a Japanese television show that was rated #1 in Japan. Chef Giletto has his own television pilot called "Three Fine Dishes" with Rino Productions. Chef Giletto has appeared in numerous episodes of "Digital Cook Book on Demand" on Comcast CN8, airing in 2006 & 2007. He hosts his own local radio show "Bad Boys in the Kitchen" on WNJC 1360 AM. He has recipes in five published cookbooks and will soon present an Instructional Internet cookbook series.

Chef Giletto has appeared on "Ultimate Recipe Showdown" for the Food Network and on "Iron Chef America" with Iron Chef Cat Cora's team. He just signed with the Food Network for a show called "Chopped".

The web site for the Cherry Valley Country Club is www.cherryvalleycc.com.