

Blushed *Pipián* with Pork – *Pipián rosado de puerco*

Ingredients

Pork roast and broth:

1 ½ lb (¾ kg)	boneless pork roast cut (such as loin, rib end, or shoulder)
Olive oil, to rub	
Salt and pepper, to taste	
3 cups	water
1 stalk	celery
¼	onion

Sauce and garnishes:

2	ancho peppers
½ cup	water, freshly boiled
¼ cup	sesame seed
1/3 cup	almonds; raw, unsalted
½ tsp	salt, or to taste
¼ tsp	ground white pepper
Pinch	ground nutmeg
2 tbsp	oil

Fresh greens for garnish (pea shoots, parsley or cilantro)

Pat roast with a paper towel. Trim most of the visible fat and a little meat. Reserve trimmings. Place roast in a roasting pan; if not done at the butcher's, tie with kitchen twine. Set next to olive oil, salt and pepper. Rub all sides of the roast with oil, then sprinkle very lightly with salt and pepper. Cover loosely with parchment paper and roast in oven pre-heated to 350 °F (180 °C) for 45 minutes to one hour. **Meanwhile, prepare broth:** place reserved trimmed fat and meat in a small pot with water, celery and onion; bring to a boil over high heat, then reduce to a simmer and cook, covered until meat is tender (approximately 45 minutes.) Strain through a mesh. Discard celery and fat; reserve meat and onions. Allow broth to cool down, and reserve.

For the sauce, clean the ancho peppers with a damp cloth, then make an opening along the side by sliding a knife around; remove stem, open pepper, flattening, and remove seeds; cut into strips, separating the best looking ones, and reserve those strips for later. Soak the rest of the pieces (about half) in the freshly boiled water, and allow to soak until it cools down. Process soaked peppers and water in the blender, along with the reserved onions (from the broth), salt, nutmeg and white pepper until smooth, then pour onto a cup or bowl through a strainer. Heat up one tablespoon of the oil in a small saucepan over medium heat; when the oil is hot, pour the strained sauce and stir, cooking until it reaches boiling point. Reduce heat to a simmer, and let cook for another five minutes. Remove from heat and reserve.

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For the garnish, in a clean frying pan over low heat, toast the reserved ancho pepper strips just until fragrant and crisp; remove from pan promptly and reserve.

Back to the roast, after one hour in the oven, remove parchment paper off the pork. Return uncovered roast to the oven, and allow to cook until the outside is slightly crispy, and the inside registers at least 155 °F (65.6 °C) for well done (between 15 and 20 minutes, approx.) Remove from oven, cover loosely again and allow to rest for at least five more minutes.

Meanwhile, finish sauce: toast sesame seeds in a dry pan over medium heat, stirring constantly; when a few seeds start to pop, remove from heat and reserve. To blanch almonds, drop in a pot of boiling water for about 30 seconds; scoop with a slotted spoon and drop in cold water; drain and peel almonds (the brown skin should come off easily). Chop blanched almonds coarsely and toast just for a few seconds in the dry pan; remove from heat. Add toasted sesame and almonds to a blender jar, add one cup of the reserved (and cool) broth, and process, first pulsing a few times, then blending until smooth. In a saucepan, warm up the second tablespoon of oil over medium heat, then pour the white sauce in; warm up, stirring constantly, and just when it starts bubbling, reduce heat to very low heat, stirring gently, to avoid separation of the oil, and achieve a terse textured sauce. Continue stirring, adding and incorporating a few drops of the reserved red sauce at a time, until desired shade of blushed sauce is reached.

To plate, slice the roast and place two or three pieces on a plate; pour a generous portion of blushed sauce on top, either completely covering the meat, or leaving some showing (photo below); garnish with reserved crispy ancho pepper strips and fresh green leaves:

