



ROASTED PORK LOIN ON CIABATTA BREAD WITH BLUE CHEESE DIP



QimiQ BENEFITS

- Pastry remains juicy and smooth
- Full taste with less fat content
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



easy

INGREDIENTS FOR 10 PORTIONS

- 1.2 kg** Pork loin
- 25 g** Mojo spice blend

FOR THE CIABATTA BREAD

- 60 g** QimiQ Classic
- 125 g** All purpose flour
- 4 g** Dried yeast
- 120 ml** Water
- 125 g** Pastry flour
- 125 g** All purpose flour
- 7 g** Salt
- 2 g** Dried yeast
- 180 ml** Water, at room temperature

FOR THE BLUE CHEESE DIP

- 200 g** QimiQ Whip
- 300 g** Blue cheese
- 325 ml** Milk
- 170 g** Mayonnaise 80 % fat
- 30 g** Garlic
- Salt
- Black pepper, ground

METHOD

1. Trim the pork loin, season with the Mojo spice blend and allow to rest overnight.
2. Roast the meat and allow to cool.
3. For the ciabatta bread: mix 4.4 oz all-purpose flour, yeast and water with a wooden spoon to create a uniform mass. Wrap tightly and allow to stand at room temperature for 24 hours.
4. Place the yeast mixture with the other dough ingredients into a mixer and mix with a paddle attachment at slow speed for about 1 minute. Scrape the bottom and sides of the bowl. Continue to mix at medium speed for 4-6 minutes until the dough comes off the sides of the bowl.
5. Change to a dough hook and continue to knead for another 10 minutes until the dough is very sticky.
6. Transfer the dough into a large bowl sprayed with non stick spray and fold into itself about 6 times. Cover and allow to proof for 30 minutes or until the dough has doubled in volume.
7. Shape the loaves - 7 x 4 inch, dust with flour and bench proof for 30 minutes.
8. Brush off the excess flour, spray with water and bake in a pre-heated oven at 450°F with a stone on the lower shelf for about 20-22 minutes until the crust is golden brown. Spray repeatedly with water for the first 5 minutes of baking.
9. Allow to cool on baking racks for about an hour before slicing.
10. For the blue cheese dip: blend the blue cheese, milk, mayonnaise and garlic until smooth. Season with salt and pepper.
11. Add the QimiQ Whip and blend until completely smooth (strain if necessary). Pour into a 0,5 litre iSi Gourmet Whip bottle, screw in one charger and shake well. Chill for at least one hour and shake well before serving.

12. Thinly slice the pork loin and serve on warm ciabatta bread with blue cheese dip, lettuce and tomatoes.