

Bistro Aix
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M – Th: 11am – 10pm
Fri: 11am – 11pm
Sat: 5pm – 11pm
Sun: 5pm – 9pm

Bistro Aix
Tom Gray Executive Chef / Partner

**White Marble Farms Pork Loin
on Root Vegetable Purée with Apple Sauce &
Green Beans**
Serves 6

Ingredients

Pork Loin

Six 6 oz. portions

Root Vegetable Purée

1 lb. carrots, peeled
8 oz. parsnips, peeled
8 oz. celeriac, peeled
20 – 24 oz. vegetable stock
Salt & white pepper to taste
Pinch nutmeg

Roasted Apples

3 apples (braeburn, fuji, or similar), cut in half and cored, sprinkled with a pinch of cinnamon
Honey to taste (if desired)

Green Beans

1 lb. fresh green beans, washed, trimmed, and sliced thinly
2 T. unsalted butter
Salt and freshly ground black pepper to taste

Chicken Jus

12 oz. (appx. 2 oz. per serving)

Garnish

Fresh chives, washed and finely diced

Method

Root Vegetable Purée

- In a pot just large enough to hold all of the vegetables, add broth and cook until just tender.
- Purée in a blender or food processor until smooth.
- Add nutmeg and season with sea salt and white pepper to taste.
- Cover to keep warm and set aside (or reheat in microwave prior to plating).

Roasted Apple Sauce

- Preheat oven to 350°.
- Place apples, cut side down, on a sheet pan.
- Roast until tender.
- Pass through a food mill (using the largest die).
- Add honey to taste if desired.
- Cover to keep warm and set aside (or reheat in microwave prior to plating).

Green Beans

- In a small pot, bring salted water to a rolling boil.
- Add cut green beans and blanch until tender.
- Toss with butter and season to taste.
- Cover to keep warm and set aside (or reheat in microwave prior to plating).

Chicken Jus

- Heat in a small sauce pan.
- Hold hot until serving.

Pork

- Grill to temperature requested.

Plating Instructions

- Spoon hot root vegetable purée into the center of a warmed serving plate.
- Place portion of green beans around vegetable purée.
- Place pork on top of purée and spoon over portion of roasted apple sauce.
- Sauce entire dish lightly with chicken jus.
- Garnish with chives.