



### **Curried Pork Ragu with Sweet Potato Gnocchi**

*Inspired by Chef Nina Compton United States 2015*

*Signature Dish - Curried Baby Goat with Sweet Potato Gnocchi*

### **Ingredients for Cheesecloth Sachet**

- 1/4 cup fresh curry leaves, crushed
- 1 Tablespoon coriander seeds
- 1 Tablespoon green cardamom pods
- 7-star anise
- 3 whole cloves
- 2 medium sized cinnamon sticks

### **Curry Ragu Meat Ingredients:**

- 2 pounds pork loin roast or young goat
- Ground black pepper and salt to taste
- 1/8 cup olive oil

**Curry Ragu Ingredients:**

2 Tablespoons olive oil  
1 large onion, peeled, halved, sliced  
2-inch piece fresh ginger, peeled, roughly chopped  
1-1/2 to 2-ounce fresh turmeric, peeled, roughly chopped  
1 habanero, split; seeds and top removed if desired  
9 cloves garlic, peeled, halved  
2 Tablespoons garam masala  
1 (32 ounce) container chicken stock  
1 (13.6 ounce) can or 2 cups coconut milk

**Sweet Potato Gnocchi:**

1-pound sweet potatoes  
2 large egg yolks  
1-1/4 cup all-purpose flour or as needed  
Kosher salt

**Garnish:**

1/4 cup toasted; rough chop cashews  
1/4 bunch cilantro leaves  
1 cup cherry tomatoes, halved, warmed  
2-1/2 ounces arugula

**Prepare Spice Sachet:** Cut cheesecloth to make a wrap for spices. Place crushed curry leaves, coriander seeds, cardamom pods, star anise, cloves, and cinnamon sticks in center of cheesecloth; bring up edges enclosing spices inside; twist the top; tie it closed with piece of string. Set aside.

**Brown Pork:** Preheat oven to 425 degrees F. Use deep Dutch Oven Pot. Season pork all over with salt and ground pepper; place in pan; drizzle with 1/8 cup canola oil. Place in oven; roast until browned about 40 minutes. Turn once during cooking. Remove from oven; lower temperature to 300 degrees F. Remove pork to dish to stay warm.

**Bake Pork Ragu:** Place 2 Tablespoons olive oil to Dutch Oven pot. Add onion, ginger, and turmeric to hot oil; cook until onion is slightly golden, about 5 minutes; add habanero and garlic; cook for 2 minutes longer; stir in

the garam masala and the chicken stock; bring to a low simmer. Add the prepared spice sachet and pork. The pork will be partially covered with liquid; cover pot; place in 300-degree F oven for about 2 to 3 hours or meat is very tender. Remove once to turn meat during roasting. Check for tenderness during cooking process.

**Prepare Ragu Sauce:** Remove top from pot; transfer meat to cutting board to cool slightly; cut into 1-inch pieces. Remove; set aside spice sachet. Strain broth into bowl. Place broth in Dutch Oven pot with coconut milk. If you want a stronger spice, replace the spice sachet into the mixture. Bring to a low simmer; cook until reduced by quarter, which may take 45 minutes. Return the pork pieces into the curry; keep warm.

**Bake Sweet Potatoes:** Increase oven temperature to 350 degrees F. Place sweet potatoes on baking sheet; bake until soft; about 1 hour. Set aside to cool completely; then peel; discard skins.

**Prepare Gnocchi:** Place potato flesh in a bowl; mash; stir in egg yolks until smooth; slowly add flour until soft dough forms. Turn dough out onto floured work surface; knead a little longer. Divide into 4 pieces; roll out or pipe into four 14 to 16-inch logs. With a flour coated knife, cut into one-inch chunks; then place on floured sheet tray; use immediately, store in plastic bag, or freeze until ready to use.

**Cooking Gnocchi:** Bring large pot of generously salted water to a boil. Add gnocchi; cook until they float, about 3 minutes. Immediately transfer gnocchi to curry.

**Serving:** To serve; divide curry ragu among 4 bowls; top with cashews and cilantro leaves. Can also be served with cherry tomatoes and arugula.

**Cook's Note:** Since many areas don't offer goat at their local stores, we used pork, which can be substituted if desired. We found the blend of bright sweet and savory Indian spices added an earthy note to the dish. Those sweet potato gnocchi were so light and easy to prepare that they will definitely be on our table again.

**Signature Story and Original Recipe** are located on p. 247 and p.432 in *Signature Dishes That Matter*.

**About Her Recipe:** The recipe reveals Chef Nina's culinary techniques and highlights her upbringing on the West Indies Island of Saint Lucia. The Indian spices flavor the goat curry, that is served with cashews, and in place of serving rice, she serves light sweet potato gnocchi. Her New Orleans restaurant, Compere Lapin, offers complex and exotic fusion cuisines.