

## **Pork Conserva with Tomato Kombucha Agrodolce**

Yield: 24 Servings

### INGREDIENTS

Pork Butt 1lbs Cubed Small

Pork Belly 1/2 lbs. Cubed Small

Garlic Clove 3 T. Peeled, Minced

White Wine 1/2C.

Salad Oil 2T.

Red Onion 1/2 lbs Diced

Tomato 1/2 lbs Diced

Dry Mustard 1/4 t.

Fresh Basil 2 T. Chopped

Kombucha 1/4 C.

### PROCEDURE

Toss Pork Butt, Pork Belly, wine and garlic together, place in a container and cover with plastic. Refrigerate over night.

Preheat oven to 300 degrees. Place pork mixture in an oven proof dish, cover tightly with foil and cook for 2 hours. Cool to lukewarm. Uncover and mash with a potato masher until finely shredded. Cover and refrigerate until cold. CAN BE DONE UP TO 4 DAYS AHEAD

Heat 2 teaspoons of oil over medium heat in a heavy bottomed saucepan. Add onion and cook until translucent, stirring often, about 6 minutes. Add Sugar, cook until juices are thick, about 4 minutes. Add tomatoes, Kombucha and dry mustard. Add salt to taste and increase heat to high and bring to a boil. Reduce heat to medium and simmer until tomatoes are tender but not falling apart stirring often, about 7 minutes.

Strain tomatoes over a medium bowl. Return juices to sauce pan and boil until reduced by half, about 4 minutes. Mix tomatoes and reduced juices in the same bowl. Cover and chill. CAN BE MADE UP TO 4 DAYS AHEAD.

Spoon a tablespoon of the pork on a cracker or crostini and top with the tomato agrodolce. Garnish with basil.

## **Kombucha Tea Leaf Eggs**

Yield: 12 eggs

### INGREDIENTS

Large Shell Eggs 12

Salt 1t.

Soy Sauce 1T.

Water 3C.

Kombucha 16 Oz.

Cinnamon Stick 1 2" piece

Orange Zest 1T.

### PROCEDURE

In a large pan combine eggs, salt and cold water. Bring to a boil and simmer for 15 minutes.

Remove from heat, drain and cool. While waiting for the eggs to cool, combine water, soy sauce, Kombucha, orange zest, cinnamon and salt. Bring to a boil, reduce heat and simmer for 1 hour. Let cool slightly before adding eggs for steeping. About 10 minutes.

Once cool, tap eggs with the back of a spoon to crack eggs. DO NOT REMOVE SHELLS.

Add eggs to the Kombucha liquid and allow to steep for 8 hours under refrigeration.

Remove eggs and drain well. Peel shells and serve.



**Chef Tom Hoover CCC**

Hope College Dining

## **Amuse Bouche with Kombucha**



**Hope College Dining  
Phelps Hall 150 East 10th  
Holland, MI 49423**

**P. 616-395-7930**

**dining@hope.edu**

**instagram.com/dineathope/**

**facebook.com/DineatHope/**

**Chef Tom: hoover@hope.edu**

---

## Chilled Tomato and Stone Fruit Soup

Yield: 12 small servings

### INGREDIENTS

Beefsteak tomatoes 2 lbs, quartered  
Cucumber 1 lbs., peeled, seeded, cubed small  
Peach 1/2 lbs. peeled, cubed small  
Cherries 1C. Pitted  
Jalapeno peppers 2oz. Seeded, diced small  
Garlic 2 cloves Peeled  
Kombucha 4 T.  
Olive Oil 1/4C.  
Salt & Pepper, to taste

### PROCEDURE

Pulse tomatoes in a blender until finely chopped and transfer to a large bowl. Pulse peach, cucumber, jalapeno, galri and cherries in a blender until finely chopped and add to the bowl of tomatoes.

Mix in Kombucha and olive oil. Cover and chill overnight for the flavors to meld.

Taste and adjust flavor with salt and pepper before serving.

CAN BE MADE UP TO 2 DAYS AHEAD.



## Sweet Potato and Sage Pancakes

Yield: 12-16 half dollar pancakes

### INGREDIENTS

Brown Rice Flour 1C.  
Water 1/3C.  
Applesauce 1C.  
Sweet Potato 1C. Shredded and unpeeled  
Olive oil 2T.  
Lemon Juice 1T.  
Sage 2T. Minced  
Baking Soda 1T.  
Salt 1/4t.  
Kombucha Caramel 2oz.

### PROCEDURE

In a medium bowl mix sweet potato, applesauce, olive oil, lemon juice and sage

In another smaller bowl fold together baking soda, flour and salt

Combine the wet ingredients with the dry.

Form into small patties.

Cook in a nonstick skillet over medium heat—2 to 3 minutes per side.

Serve drizzled with Kombucha caramel



## Kombucha Caramel

Yield: 1 Cup

### INGREDIENTS

Brown Sugar 1C.  
Unsalted butter 6T.  
Whipped Cream 1/4C.  
Kombucha 1/4 C.

### PROCEDURE

Combine Kombucha and heavy cream. Set aside.

Heat sugar in a heavy bottomed pan over medium heat. Allow sugar to melt without stirring.. Once the sugar has melted it should be dark amber in color. Remove from heat.

Add butter and whisk until butter has melted. Then slowly incorporate the heavy cream mixture to the sugar whisking constantly. There will be some foaming. Keep whisking until caramel becomes smooth. Let cool in pan for 2-3 minutes then transfer to a container for storage.

Caramel can be refrigerated for 2 weeks. Warm before service.

## Glossary

**Amuse Bouche (Ah-muse Boosh)** - A small, one bite appetizer to prepare for the meal to come. Usually bold and unique in flavor.

**Kombucha (Com Buch Ah)** - A fermented, effervescent green or black tea drink that is both sweet and sour.

**Agrodolce (Ah Grow Dole Chay)** - A traditional Italian sweet and sour sauce featuring vinegar, sugar and wine.

**Conserva** - A preservation of food usually by cooking with a small amount of acid in the form of vinegar that once cooled, allows the food to last two to three weeks under refrigeration.