

## 贵族猪肉出名门 New Pigs On The Block

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不管是来自英国的快乐猪,还是来自匈牙利的绵羊猪,都是带有高脂肪大理石纹路的顶级猪, 讲究血源、品种与养殖环境,除了身世背景辉煌,口感之鲜美亦不同凡响。

Breed, marbling and melting points are points of discussion not just between lovers of fine beef, but fans of gourmet pork as well

TEXT 陈彬雁 / TAN PIN YEN

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"一只猪 230 公斤重,只有 两块脢头肉。脢头肉肉质最软嫩, 味道最丰富,对厨师来说,没有比它更 完美、它就是厨师的情人。"

---Michael Michaelidis

在 The Black Swan 菜 单上出现的,则是一种匈牙利曼加利察(Mangalica)猪肉,以烧烤方式处理猪颈肉,伴腌红卷心菜、苹果泥和芥菜汁上桌,精致多汁的肉质让人联想到享用牛扒的感觉。掌厨的陈威义(40岁)也负责The White Rabbit 的菜单,他将上好曼加利察五花肉浸泡盐水长达三天,再以60度温水煮60个小时,配五香紫甘蓝、白扁豆、味噌汤,让脂肪香与清新的紫甘蓝获得美丽的平衡。

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这种欧洲来的猪肉品种近年 很红火,因其脂肪比例高达 50%, 有时更达 70%,因此常与神户和 牛相提并论。这种纯种猪生长于 摄氏零下 30 多度的寒冷环境,毛 非常厚,像羊又像猪,也称为绵 羊猪。

在本地,曼加利察猪肉由 Huber's Butchery独家进口。执 行董事 Andre Huber 说:"曼加 利察猪肉属匈牙利罕见原生小猪, 类似西班牙伊比利亚黑猪,猪肉 色泽较深,接近牛肉颜色,脂肪 非常柔软,融化的温度非常低, 花纹细腻,味道微甜。"

Mangalica 是匈牙利语,意即"油花猪"。这种猪 1833 年首次在由哈布斯堡王室拥有的匈牙利农场饲养,后因繁殖期长,增殖速低,1970 年代一度濒临绝种,剩下 300 头;到了 1991 年,全世界只剩下 198 头。2004 年,匈牙利国会宣布它为国宝级食材,倡导以食用方式拯救它。

曼加利察猪生长在自然环境,饲料以小麦、大麦、玉米、青饲料、苜蓿、草、南瓜、甜菜结合向日葵为主,也因食用向日葵,这种猪拥有非常高的良好脂肪酸和矿物质。它们一般在 12 至 14 个月大,或体重达到至少 140 公斤后被屠宰。因为数量极有限,这种猪肉只出口到少数国家,在亚洲,仅在日本、香港、台湾及新加坡吃得到。

在 Corner House 餐馆,陈日锃也选择以真空烹调方式处理曼加利察 猪肉,煮好后,再煎出一层脆皮,佐以黑蒜泥、甜菜根泥及烤过的甜菜根 上桌,口味时而浓郁时而清新,让人玩味无穷。

Le Bistrot du Sommelier 的傅伟康 (Brandon Foo) 用曼加利察猪肉

## 饕餮 GOURMET:



推出的菜色,除了猪颈肉及猪扒,还用小茴香种子、茴香种子、黑白胡椒、 月桂叶、香菜种子、肉豆蔻等腌制五花肉36小时,之后烟熏并切片成冻肉, 相当有特色。至于料理手法,他说,重点是不要煮熟,保持猪肉的粉嫩色 泽,三分熟最是佳。

大华餐馆是本地唯一采用曼加利察猪肉的中餐馆。创办人也是主厨的 杨彬源说,虽然一公斤要41元,比普通猪肉贵,但口感细致,没有臊味, 所以他大胆荐入菜单,希望给客人新鲜感。相对西餐,他的处理方式显得 简单,仅以酱清、花雕酒等腌制猪颈肉,煎香并轻轻烧烤,上桌时伴以松 露盐,借着盐巴调出猪扒肉汁,四两拨千斤,实在高明。 @

t is a fact that chefs play favourites, from their choice of knives to their seasonal vegetables. When it comes to a good piece of pork, they tend to be divided into three camps, depending on the texture, flavour, fattiness and cuts they are after.

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Just as Spain has Iberian pork and Britain has Dingley Dell, Hungary has Hungarian Mangalica.

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At The Black Swan restaurant, the Hungarian Mangalica pork neck is grilled, then served with pickled red cabbage, apple puree and grain mustard jus.

Benjamin Tan, the 40-year-old executive chef who heads the kitchen at The White, Rabbit and The Black Swan, explains how he prepares the pork such that its texture and succulence make diners think that they are sinking their teeth into a juicy steak.

He brines premium Mangalica in salt water for three days before cooking it in 60 deg C water for 60 hours. It is then served with five spices red cabbage, white beans and miso soup.

Mangalica has become the flavour of the season of late. Because its fat content can be as high as 50 per cent, it is often compared to Kobe beef. This Hungarian breed grows in harsh European winters with temperatures as low as -30 deg C.

In Singapore, Mangalica pork is imported solely by Huber's Butchery in Dempsey Road. Executive director Andre Huber says: "Mangalica is a rare Hungarian breed, much like the Iberian of Spain. The pork has a very dark colour, very similar to the colour of beef. The fat is very soft, its melting point is very low, the texture is delicate and the taste is a little sweet."

Mangalica in Hungarian means "hog with a lot of lard" and the pig is recognised by the Hungarian Parliament as a national treasure. In Asia, it is available only in Japan, Hong Kong, Taiwan and Singapore.

At Corner House, chef Jason Tan cooks Mangalica pork sous-vide. He sears it till it is crisp on the outside, then serves it with black garlic confit and the heirloom beetroot variation of roasted beetroot. The flavour is rich and fresh with a great aftertaste.

Brandon Foo from Le Bistrot du Sommelier creates dishes with Mangalica pork that include not only pork neck and pork steak, but also a home-smoked spiced bacon. The latter is a cold cut made with Mangalica pork belly, first seasoned with cumin, fennel seeds, black and white pepper, bay leaf, caraway seeds, coriander and nutmeg for 36 hours. It is then smoked and sliced.

New Majestic Restaurant is the only Chinese restaurant in Singapore with Mangalica pork on the menu. Founder and chef Yong Bing Ngen says that although it costs \$41 per kilogram, which is more expensive than regular pork, Mangalica pork is worth it because of its sophisticated texture and absence of odour.

Compared with Western cuisine, his cooking method seem quite simple. He seasons the pork neck, then pan sears it before roasting it lightly until it oozes with flavour. It is served with truffle salt, which brings out the pork juice and flavour, and makes the dish seem effortless yet brilliant.



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