

# 贵族猪肉出名门

## New Pigs On The Block

TEXT 陈彬雁 / TAN PIN YEN

根據以下圖解，在圖中標明下列的各個數值，並計算結果：「分佈總和與總數之商數」，Haywood 係指平均數數目而言的總數，此數值為總和之總數與分佈總和之商數，即為總數的數目，此數值為總數的數目。



“猪头肉”

Huber说，在匈牙利曼加利察猪头肉是一道非常受欢迎的菜肴，也是匈牙利国家菜。猪头肉是用猪头肉和猪耳朵炖煮而成，这道菜在匈牙利被称为“Főzelék”，是一道非常受欢迎的菜肴。

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用西班牙黑猪猪头肉做出来的菜鲜嫩多汁，无需调味。  
(Photo: 龙国雄)



The White Rabbit 用真空烹调方式处理曼加利察五花肉，搭配五香紫甘蓝、白扁豆、味噌汤上桌。

**“一只猪 230 公斤重，只有两块猪头肉。猪头肉肉质最软嫩，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

“猪头肉”

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。

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，陈日钲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







meeting? The eggs, which make it difficult to swallow the

### How House Of Pines

Meeting with a pork that has been roasted in Singapore's Mangalica restaurant is a rare treat.

The House of Pines is a restaurant in Singapore that is known for its pork. It is the only restaurant in Singapore that has a dedicated pork section. The restaurant is known for its pork, which is cooked in a traditional Hungarian style. The pork is served with a variety of side dishes, including pickled red cabbage, apple puree and grain mustard jus.

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### Hungry For Hungarian Mangalica

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

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.



Dingley Dell  
Pork Cutlet,  
Violetta di Firenze  
Eggplant, Manzanilla  
sauce, zucchini, tomato and  
lemon chutney, from Raffles Grill.  
( Photo: 龙国雄 )

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