

Pork Sandwich with Gouda Cheese Sauce

Recipe by Chef Pablo Salas

We transform something as simple as a sandwich into a gastronomic experience to enjoy the flavor and texture of a gouda cheese.

Ingredients:

Butter Brioche	1 ¼ liters	Capers	10 grams
Bread Pork Loin	3 pieces	White Onion	15 grams
Dijon Mustard	2 pieces	Garlic	10 grams
Green Olive	150 grams	Carrot	10 grams
Black Olive	1 ½	Olive Oil	As needed
	1 piece	Agropur Gouda Cheese (grated)	300 grams

Cheese Sauce Ingredients:

Whipped Cream	½ cup
Milk	½ cup
Agropur Gouda Cheese	100 grams
Salt	As needed
Pepper	As needed

Pork Loin Ingredients:

Loin	200 grams
Water	1 liter
Water	50 milliliters
Clove	As needed
Pepper	
Bay Leaf (laurel)	

Process:

- Cut onion, garlic, and carrot in brunoise.
- Thinly slice the olives.
- Mix olives, capers, onion, garlic, carrot, and olive oil in a bowl and set aside.

Cheese Sauce:

- Heat all the ingredients over low heat and emulsify until they are combined and seasoned.

Pork Loin:

- Make a brine with the added spices
- Add the tenderloin to the brine and let it rest for 12 hours
- Cook at 180°C until the internal temperature reaches 63°C (time approx. 30 min)
- Slice and reserve

Dish Presentation:

- Brown the bread tops with butter
- Spread mustard on the bread
- Place the tenderloin and the gouda cheese
- Add a little of the olive mixture
- Cover with brioche top and drizzle with cheese sauce

