

Chef Scotty



Chef Scotty began his culinary aspirations by graduating from chef school in 2003, after working almost twenty years in the automotive industry. Excited about this next chapter, his hard work and desire to learn from some of the area's amazing food destinations, such as Dana Shortt Gourmet, Wildcraft Wherever, Appetizingly Yours, he quickly established himself as a very passionate chef with a love for local food. In 2013, he decided to launch his own business, ChefScottyCooks, which included catering as well as his "BistroTour" Food Truck. The truck has been seen at festivals and special events around the region, but his specialty is offering unique culinary excursions. He can actually take passengers right on the truck to visit and tour local craft breweries, cideries or distilleries. As well, he ventures to the Niagara region for some amazing winery tours. They even come complete with a fully served dinner at a chef's table inside the truck itself. Chef Scotty was also privileged to be a part-time culinary instructor through the Conestoga College Culinary Program. The thought of helping young aspiring chefs start their careers is something that he is naturally drawn to. In late 2016, Chef Scotty collaborated with Guelph's own Dixon's Distilled Spirits to produce his first bottled BBQ sauce which is now for sale in some of the area's top gourmet food stores. He is currently in discussions with several other local producers to build on his line of Craft Sauces. When you get a chance to see Chef Scotty, always remember his tag line... "What Love Tastes Like"

www.chefscottycooks.com



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Stemmler's Fathers Day Porchetta

Herb Mixture

1 Cup Shallots (chopped fine)
1 Bunch Flat Leaf Parsley (chopped fine)
1 Bunch fresh Sage (chopped fine)
1 Bunch fresh Thyme (chopped fine)
½ Bunch fresh Rosemary (chopped fine)
2 Lemons (zested & juiced)
1 Head Garlic (minced)
Sea salt & freshly ground black pepper

Porchetta

1 Peice Smoked Pork Belly
2 Peices Pork Tenderloin
8 Thin slices Prosciutto
2 Cups Herb Mixture (see herb recipe)
1 Cup White Wine or Hard Cider
4 Oz Port
Sea salt & freshly ground black pepper
12 Pieces of Butchers Twine

Instructions

Serves 8-10 People (1 hr prep/4 hour cook time)

1. To make the herb mixture, add the finely chopped shallots to a hot pan with ¼ cup of olive oil. Sweat them off for a couple minutes on medium high heat, stirring frequently, adding the garlic and a couple pinches of salt & pepper. Let the shallots get translucent in colour then set aside to cool. Chop all the herbs and place in a separate bowl. Add the lemon zest and combine everything together. Set aside as well.
2. With the skin/fat side down and lengthwise, slice the Pork Belly slowly, opening the thick parts up like a book to make it similar thickness so it can evenly lay flat. Sprinkle with salt & pepper then spread the cooled shallots all over the flattened belly. Slice the pork tenderloin the exact same way as the belly and flatten it right out as well. Lay it over top of the cooked shallots on the belly. Sprinkle with salt & pepper again. Take 2 ½ cups of the mixed fresh herbs and sprinkle it over the entire surface of the pork. Drizzle some of the olive oil and all of the Port. Once that is complete, lay the slices of prosciutto on top of the herbs.
3. Begin to roll the belly lengthwise, keeping it as tight as you possibly can. Once the entire piece is rolled up, make sure the seam of the belly sits at the bottom. Begin to tie the pieces of twine around the pork about an inch apart, to hold the roll in place. Once the belly is fully tied, set on a rack inside a roasting pan, drizzle once more with olive oil then add the wine or cider to the pan. Place in a 300F oven uncovered for about 4-5 hours. During the last half hour, turn the heat up to 400F to add some colour to the pork. Once it's golden brown, pull it from the oven, cover with foil and let rest for 20 minutes.
4. When you're ready to serve it, use a pair of scissors to cut all the strings. Slice the meat to your desired thickness and plate it with your favourite starch and vegetables.

