

SINUGLAW (FILIPINO SURF AND TURF CRUDO)



WHAT IS FILIPINO SURF AND TURF CRUDO?

Crudo means raw. Sinuglaw was derived from two famous cooking methods in the Visayas and Mindanao areas: sugba, meaning to grill; and kinilaw, which means to cook by soaking in vinegar or citric acid.

This Sinuglaw recipe takes tender boneless pork loin and cured scallops to produce a dish that is not only delicious but produces a beautiful presentation.



MENU TYPE

White tablecloth, Asian themed restaurants.



WHY USE BONELESS PORK LOIN?

Pork loin is easy to slice and an economical cut. Boneless pork loin will enhance the authentic flavors of the ingredients in this dish.



SINUGLAW, FILIPINO SURF AND TURF CRUDO SIDES

This dish is beautiful as an appetizer or as a standalone dish but could be served with a cucumber salad. Don't forget the ice-cold beer!



SINUGLAW (FILIPINO SURF AND TURF CRUDO)

*Yield: 3-4 servings
as appetizer*

Pork Loin Marinade

- 1 lb Prairie Fresh USA Prime® pork loin
- 70 grams onions
- 20 grams garlic
- 40 grams fish sauce
- 20 grams soy sauce
- 50 grams white vinegar
- 45 grams brown sugar
- 20 grams cilantro
- 15 grams lemongrass
- 10 grams coriander
- 2 grams Thai chili
- 20 grams neutral oil
- 20 grams kosher salt

Coconut ginger sauce

- 170 grams ginger (peeled, rough chop)
- 200 grams rice wine vinegar
- 10 grams salt
- 1 Liter coconut cream
- 100 grams brown sugar
- 100 grams neutral oil

Scallop cure

- 3-5 scallops
- 150 grams water
- 150 grams rice wine vinegar
- 30 grams kosher salt

Chile relish

- 2 shallots (brunoise)
- 2 jalapeños (brunoise)
- 2 Fresno chilis (brunoise)
- 1/2 lemon
- 15 grams olive oil
- Pinch of salt

Annatto oil

- 150 grams neutral oil
- 10 grams annatto
- 10 grams smoked paprika

Directions

1. Place the pork loin into a marinading container.
2. Combine the rest of the marinade ingredients in a blender and blend until smooth.
3. Marinate the pork for 2 hours minimum or overnight.
4. Roast the marinated pork on a grill until temperature reaches 145 degrees F and let rest before slicing.
5. Combine all coconut ginger sauce ingredients ingredients in a blender and blend until smooth.
6. Pass blended sauce through a strainer to get a smooth consistency.
7. Set aside sauce.
8. Mix scallop cure liquids and salt well by whisking.
9. Place scallops in the brine for 10 mins then transfer into an ice bath to stop curing process.
10. Pat the scallops dry and cut into slices.
11. For the chile relish, combine all chilis and shallots, then season with lemon, oil, and salt until desired taste.
12. Combine all chile relish ingredients in a pot and bring to a simmer. Remove from heat and let sit for 30 mins before straining through a coffee filter.
13. Express yourself through plating however you like.
14. You can mix all components in a bowl and make a salad or ceviche type dish.
15. You can plate with sauce in the bottom, proteins next, then garnish with relish and oil.



Recipe Video