



# Miniat Culinary News

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## Flavor Profile

### The Other Great Philly Sandwich – Roast Pork

“THE WAY YOU CUT YOUR MEAT REFLECTS THE WAY YOU LIVE.”

~Confucius

Put the words Philadelphia and sandwich in the same sentence and inevitably the word cheesesteak is somewhere in the mix. How many other dishes are so closely identified with a city? Yet dig a little deeper and the city of brotherly love has even more sandwich treasures to reveal.

Coming out of the same Italian-American food traditions as the cheesesteak, the Italian-style roast pork sandwiches served at numerous Philadelphia eateries are a delight. Fresh pork is seasoned with garlic, and herbs and slowly roasted. These lean fresh ham roasts

are thinly sliced, dunked in their roast juices and served on crusty Italian bread.

Philly-style roast pork sandwiches are served with slices of aged provolone



cheese. The fact that aged provolone delivers a sharp fermented dairy note that could never be achieved with commodity provolone is one of the unique aspects of this

sandwich. However, the most unique part of the roast pork sandwich is the addition of braised greens. Although some offer spinach on a roast pork sandwich, true fans go for broccoli rabe. Broccoli rabe, also known as rapini, gives the Philly pork sandwich a slightly bitter green vegetable note that is a unique counter to the rich pork and cheese.

If you're looking for the ultimate Philadelphia roast pork sandwich, it can be found downtown in the middle of the Reading Terminal Marketplace. Among the numerous stands

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## SIAL INGREDIENTS for INNOVATION

### New Tastes

- Spiciness
- Fruit & Spice
- Chili Chocolate
- Honey
- Wasabi
- Ginger
- Speculoos

### New Textures

- Frothy
- Crispy/Crunchy (with bits)
- Pearl
- Multi-texture

### New Ingredients

- Seeds
- Super Fruits
- Natural Sweeteners
- Sheep and Goat's Milk
- Flowers

## Food Industry



The Global Food Marketplace

Last October, SIAL, the biennial food and beverage industry trade show, was staged in Paris. The show attracted exhibitors from over 101 countries. Visiting this year's show at the Paris Nord Villepinte Exhibition Center, attendees viewed 8 exhibition halls filled with over 5,700 exhibitors. Meat, poultry, seafood, dairy, grocery,

frozen foods, beverages and processing equipment were on display for an estimated 148,000 attendees.

The show is an excellent opportunity for food professionals to gain a worldwide perspective on the industry. The ability to see innovations in processed foods from around the world is unique. The organizers of SIAL make an effort to highlight trends in consumer behavior, packaging, ingredients and flavors.

Some of the trends identified

by SIAL were embodied in many of the innovative products displayed. The trend of “imitating chefs at home” was proved by the wide variety of new professional style marinades, seasonings, sauces and preparations designed for the home cook. “Ultra products,” or those with intense flavors and other edgier characteristics, were also popular. Innovation in flavor was exemplified by fruit and spice combinations and spicy ingredients in general, as well as attention to interesting textures.

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## Philly Pork, cont.



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selling produce, fresh fish, fine meats and all varieties of ethnic cuisine, is DiNic's. DiNic's Roast Pork and Beef has two versions of the Philly pork sandwich, one is made with the standard sliced pork. Its other version is a pulled pork sandwich made from pork that is roasted and richly browned with lots of

onions, some garlic and a sprinkling of hot pepper flakes. The drippings and the roasted vegetables are pureed and made into a rich and gravy. The pork, being pulled rather than sliced, highlights the crispy outer bits of the roast. Placed on excellent bread and doused with a ladle of its gravy, the pulled pork sandwich is offered with aged

provolone, broccoli rabe or roasted green bell peppers.

Proving the point that there's even more to the Philly sandwich repertoire, DiNic's also serves a excellent hand-carved beef brisket sandwich. So, next time you visit the Quaker City, venture beyond the cheesesteak and taste some of the other sandwich gems

### From the Culinary Center Italian Market Pork Sandwich

5 oz. Mini roast pork shoulder, 11125  
2 oz. Pork jus with garlic and herbs  
1 ea. Ciabatta bread  
½ c. Baby Spinach leaves  
2 oz. Roasted red peppers  
1 oz. Sliced, aged provolone

- Pull the pork into large shreds and reheat with the jus
- Toast the ciabatta
- Build the sandwich with provolone, peppers, spinach and the hot pork



## SIAL 2010, cont.

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Product innovations in the area of cooked meats included the Dip Cap, a two compartment package with cooked turkey, chicken, pork or gyros in the bottom and a dipping sauce in the top; and "Toasty," breaded cutlets designed to be heated in minutes in the toaster.

The international atmosphere is a large part SIAL's popularity. In addition to individual companies from around the world, national food export councils have a major presence at the show. Established European food export nations led by Italy, made up a large portion of these exhibitors. However, the strength of rising powers in world food

production was inescapable due to the strong participation of Brazil, China and Egypt.

As globalization of the food industry continues, the value of international conferences such as SIAL will only increase. Unlike other global endeavors, good tasting food needs no translation.

### Chain Watch

**COOPER'S HAWK™**  
WINERY & RESTAURANT

## Expanding the Winery- Restaurant Concept

Cooper's Hawk Winery and Restaurant recently opened its latest store in Indianapolis. This is the concept's first location outside of the Chicago area, where it currently has four winery restaurants. The success of the concept has its founders searching for other locations in Midwestern cities.

The Cooper's Hawk concept combines upscale casual dining with proprietary wines in a warm, comfortable atmosphere. The food is an eclectic mix of American, Asian, Mexican and Italian dishes. The menu consists of casual dining favorites with unique twists. Wine is highlighted in a number of dishes including the Zin Burger and Red Wine and Mustard Short Ribs. Last year the company brought on Lettuce Entertain You veteran Matt McMillan as Director of Culinary to oversee the further development of the cuisine.

Cooper's Hawk produces dozens of wine varietals in its Illinois winery. Grapes come from the West Coast and the finished wines are barrel-aged in the restaurants. The restaurants make an efforts to appeal to the wine novice as well as the expert with wine suggestions, tasting notes, free samples and wine flights.

Thanks to Cooper's Hawk, the winery restaurant experience once reserved for trips to wine country, is now easily accessible to a growing segment of the Midwest.