



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Daniel Escalle of Cornell Farm Café shares his recipe for Latin Pork Arepas. He recommends pairing these with Vinho Verde, a bright, crisp wine that pairs well with the spice of the dish. Enjoy!

Latin Pork Arepas by Daniel Escalle

Ingredients

Arepas

3 ea corn, cut off the cob
2 c water

2 c instant masa (Pan Brand,
preferably yellow)

1 tsp salt
1 bu green onions, cut thin

Marinated Pork

1 tsp achiote (paste or powder)
2 tbsp chili powder
½ white onion, rough chopped
4 ea garlic cloves
1 tsp cumin

½ tsp Mexican oregano
3 ea guajillo chilis
2 c water
3 ea limes, juiced

1 ea orange, juiced
1 ea large banana leaf (optional)
5 lb pork butt
2 tbsp salt

Method

Arepas

Bring ⅓ of the corn and the water to a rapid boil with a bit of salt. Strain off most of the water and blend the corn with some of the reserved water to make a corn puree while it's hot. Add the hot corn mixture to a bowl or stand mixer with a paddle and add the instant masa in small batches until a solid dough is formed. Let rest until easily malleable, around twenty minutes. Roll out the dough to a ½ inch and cut with a large cutter of your choosing (we use one the size of a mason jar lid).

Pork

Steep the guajillos, onions, and garlic in very hot water. Strain and add to a blender. Add the rest of the ingredients and blend, adding water to get to a good marinade consistency. Cut pork butt into 2-inch cubes. Cover with the marinade and let sit for 2 hours, or overnight. When ready, wrap in the banana leaf, and place in a large baking sheet and cook at 275 for about 3 hours, until very tender.



Serving

Fry the cut arepas in a bit of oil until golden and crispy, around 2 minutes on each side. Shred the braised pork while hot and add over the top of the fried arepas. Serve with salsa verde, pico, and cotija. Pair with a poached egg for an added flare.

Chef Escalle's Suggested Beverage Pairing

I suggest a Vinho Verde. This is a go-to for me when it comes to Latin cuisine. It's bright, crispy, and bubbly, and it pairs well with spice. As a bonus, it's a great bargain wine, providing an excellent value given its exceptional quality. Hailing from the hills in Northern Portugal, it is also known for providing a refreshing relief in hot weather.



Daniel Escalle

Executive chef, Cornell Farm Café

Daniel Escalle grew up in sunny California in a small town called Templeton. Today he calls the tiny, bustling kitchen at Cornell Farm Cafe his domain.

"I was introduced to cooking in college," says Daniel. He took a fairly traditional route, starting as a dishwasher and working his way up to line cook in a restaurant called Thomas Hill situated in the heart of the Sonoma wine country on a small farm focused on local produce. "After a few years, I decided to make my hobby my career."

He packed up and moved to the Napa Valley to attend culinary school at the prestigious Culinary Institute of America in St. Helena. While in Napa, Daniel had the distinct honor of working for Chef Dustin Valette at Charlie Palmers Dry Creek Kitchen. "Chef Valette became a mentor," says Danny gratefully. "He shared immeasurable knowledge and truly inspired me."

After Daniel graduated, he moved to Portland where he had the opportunity to work with Sarah Schafer at Irving Street Kitchen in the Pearl District. "Sarah was a wealth of knowledge," says Daniel. "She really helped me refine my technique."

Daniel took over as sous chef at Tesoaria Winery in Roseburg in 2016 and advanced to the executive chef role. During that time, Daniel was integral in curating seasonal tasting menus weekly, designed to complement the quarterly featured wines.

In 2017, Daniel accepted the executive chef position at Cornell Farm Café where he has established popular Northwest-inspired, seasonal brunch menus made from scratch with locally sourced ingredients. His goal is to "take what people love and present it in new and approachable ways with a Latin-inspired twist." Once the COVID-19 closures are lifted, Daniel plans to resume seasonal four course, prix fix dinners with wine pairings.

When you walk past the Café, that's Daniel's smoker you can smell permeating the air as he prepares another mouth-watering menu item. **Learn more at www.cornellfarms.com**