

# Cocoa & Spice-Rubbed Roast Pork Pappardelle

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Torii Mor Winery

Serves: 6 people



WINE PAIRING: TORII MOR 2007 "LA CUILLÈRE"  
MEMBER'S RESERVE PINOT NOIR

## Ingredients:

3 Tbsp. unsweetened cocoa powder	1 (8-to 9-ounces) package pappardelle, broken into large pieces
2 heaping Tbsp. ground cinnamon	2 Tbsp. olive oil
½ Tbsp. ground coriander	4 garlic cloves, minced
½ Tbsp. fresh cracked pepper	1 lb. broccoli rabe, trimmed, chopped
2 Tbsp. kosher salt	1½ oz. container of demi-glace*
1 tsp. ground nutmeg	½ cup grated Pecorino Romano cheese (about 2 oz.)
½ tsp. ground cloves	⅓ cup grated Parmesan cheese (about 1 oz.)
1 5-lb. pork shoulder with bone	

\*Can be found at higher-end grocery stores  
such as Whole Foods or Zupan's.

Preheat oven to 450°F. Combine the first seven ingredients in a small bowl. Rinse and pat dry the pork shoulder and place in a glass baking dish. Rub cocoa and

spice mixture over all sides of the pork. Make sure the roast is placed fat side up in the baking dish; cook in preheated oven for 20 minutes. Cover with foil, turn oven down to 250°F, and cook until pork is tender, about 5 to 6 hours. Remove the big piece of fat from the top and the bone; pull pork and set aside. (Can be done the day before or even roasted overnight- turn heat down to 200°F for 8 hours. Cover and refrigerate.)

Cook pappardelle in salted boiling water until al dente, adding the broccoli rabe during the last 4 minutes. Meanwhile, heat olive oil over medium heat; add garlic and cook until softened but not browned, about 3 minutes. Add 1 cup of the pasta water and the demi-glace; whisk to combine. Stir in 3 to 4 cups of the shredded pork and simmer until pork is heated through. Drain pasta and broccoli rabe; add to pork along with cheeses and toss to combine. Season with salt and pepper.

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"