



BBQ Pork Pluma with Butternut Pumpkin

Recipe courtesy of Chef Paul Froggatt.

“Pluma,” which is Spanish for feather, is a lean, feather-shaped cut of pork. Butternut squash is known as butternut pumpkin in New Zealand and Australia.

Ingredients

6.5 lb (3 kg) pork pluma

Pork Marinade

2 basil leaves
1 sprig of thyme
½ sprig of rosemary
1 sage leaf
2 bay leaves
Zest of 2 lemons (blanched and chopped)
2 garlic cloves, sliced
1 cup (240 ml) olive oil
2 tsp (10 ml) sea salt
1½ tsp (8 ml) black pepper
1 tbsp (15 ml) caraway seeds

Method

Take all the herbs and lightly chop them together, toast the black pepper and the caraway seeds in a pan. Season the pork with all of the ingredients and marinate for 3 to 4 days ideally, but at least overnight. Before roasting, remove the herbs.

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C.

Slice the pork into the desired serving size, and roast on the EGG for 30 to 45 minutes, turning about every 10 minutes. A few damp sage and rosemary sprigs added to the charcoal at this point will add to the taste of the pork.

Roasted Butternut Pumpkin

Butternut pumpkin, when caramelized in the EGG, is sweet and savory with a subtle, smoky flavor.

One butternut pumpkin
Olive oil
Salt and pepper

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Cut the neck off of the pumpkin and use the round base of the pumpkin for roasting in the EGG; the rest you will use to make pickled pumpkin and pumpkin puree (scan the QR code below). Slice the base into ½ in (12 mm) rounds. Rub the tops of the rounds with a little bit of olive oil; season with salt and pepper. Place on the cooking grid and roast for 45 minutes until nice and roasted ... be careful not to overcook them.