

# ST. LOUIS POST-DISPATCH

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## Mosaic restaurant in St. Louis melds various flavors, cuisines to create pork-stuffed baked apple

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BY Mary Billings  
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**"I would love the recipe for the pulled Korean barbecue pork apple from Mosaic restaurant downtown."**

Jan Dicke, Creve Coeur

Mosaic chef/owner Claus Schmitz assembles small bits of flavorful ingredients into complete dishes.

This "pork apple" is an example. "We used to do a pork tenderloin dish with a baked apple on the plate," executive chef Ben Lester said. "Claus asked me to come up with a pork dish that we



could 'stuff' an apple with. This was the first idea I tried, and it ended up selling very well."

The recipe includes a hint of Asian toasted sesame oil, garlic and ginger. Fiery Asian chile paste is counterbalanced by the flavors of soy, sugar and pear.

"We try to bring in as many influences as we can," Lester said. "I tend to get bored quickly working

with just one type of cuisine. I'm always trying to bring in fun and interesting ingredients to spice up familiar dishes."

■ [RECIPE: Korean Bbq Pulled Pork Apple](#)

■ Send the name and location of the restaurant and a description of the dish. Include your name, address (or e-mail address) and daytime phone number.

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