



PORK LOIN WITH PROSCIUTTO, APPLES, WALNUTS AND SAGE

PAIRED WITH 2014 JOIE DE VIVRE | YIELD: 6-8 SERVINGS

INGREDIENTS

3 pounds Boneless Pork loin
½ Yellow Onion, minced
2 Cups Apples, diced
1 Tbsp Sage Leaves, fresh, sliced thin
1 Tbsp Butter, unsalted
6 oz. Pork loin, cut into ½ inch pieces
1 Egg White

¼ Cup Sour Cream
¼ Cup Heavy Cream
½ Cup Walnuts, slightly chopped
3 Slices Prosciutto, sliced thin
¼ tsp Kosher Salt
1/8 tsp Black Pepper, freshly ground

METHOD

1. Pre-heat the oven to 375° F.
2. Slice the pork loin lengthwise about ¾ of the way through and open the pork loin like a book.
3. Cover the pork loin with plastic wrap and pound the pork loin with a meat mallet to flatten.
4. Meanwhile, in a sauté pan over medium heat, melt the butter and gently cook the onion, apples and sage, cooking until soft, about 5-7 minutes. Remove the pan from the heat and cool before adding it to the stuffing mixture in the next step.
5. Place the dice pork, egg white, sour cream, heavy cream in a food processor and blend until smooth then add the hazelnuts, dried cherries, salt, pepper and the apple/onion/sage mixture. Pulse machine 6 times or until blended. Do not over process.
6. Remove the plastic from the pounded pork and season the inside of the pork with (more) salt and pepper.
7. Lay the prosciutto pieces out in a single layer to cover the pork. Spread the filling mixture over the prosciutto and roll the pork so the filling is on the inside.
8. Tie the pork loin closed with butcher's twine, season the outside with salt and pepper.
9. Roast on a pan with a roasting rack in pre-heated oven for approximately for 1 hour or until the internal temperature is 135°F.
10. Remove pork from oven and allow roast to rest at least 20 minutes before cutting.
11. Serve with Bing Cherry Mostarda Sauce.