

PROSCIUTTO, GRAPE LEAF & FENNEL PORK ROULADE, ROASTED RED PEPPER MOSTARDA, TORTINO DI PATATE, FINOCCHIO E ROSMARINO WITH FENNEL-HERB GREMOLATA

PAIRED WITH 2023 MONTAGNA ROSSA | YIELDS 6 SERVINGS

FENNEL PORK ROULADE

Yields 6 entrée portions

- 2½–3 lb boneless pork loin
- 8–10 fresh grape leaves, blanched,
or preserved grape leaves,
rinsed and patted dry
- 3 oz thinly sliced prosciutto
- 2 tbsp chopped fresh parsley
- 1 tbsp finely chopped
fresh rosemary
- 1½ tsp fennel seed, lightly crushed
- 2 cloves garlic, minced
- 1 tsp lemon zest
- ½ tsp freshly ground black pepper
- ¼ tsp crushed red pepper flakes,
optional
- ½ tsp kosher salt, or to taste
- 1 tbsp olive oil

GREMOLATA

Yields about ¾ cup or 6 servings

- ½ cup finely chopped flat-leaf parsley
- ¼ cup finely chopped fennel fronds
- 1 tsp finely grated lemon zest
- 1 small garlic clove, finely minced
- 1 tbsp extra-virgin olive oil
- ⅛ tsp kosher salt
- Freshly ground black pepper

METHOD

1. Heat oven to 375°F convection or 400°F conventional.
2. If using fresh grape leaves, blanch in boiling water for about 30 seconds, transfer to ice water, drain and pat dry. Trim away any thick stems.
3. Butterfly the pork loin lengthwise and open it like a book. Cover with plastic wrap and gently pound to an even ½–¾-inch thickness.
4. Combine parsley, rosemary, fennel seed, garlic, lemon zest, black pepper and chile flakes.
5. Season the pork very lightly with salt; the prosciutto slices contributes substantial salt.
6. Arrange the grape leaves over the surface of the pork in a slightly overlapping layer, leaving about a ½-inch border around the edges.
7. Arrange prosciutto in a single layer over the grape leaves.
8. Sprinkle the herb mixture evenly over the prosciutto.
9. Starting from a long side, roll the pork tightly into a cylinder.
10. Tie loin securely with butcher's twine at approximately 1½-inch intervals.
11. Rub exterior lightly with olive oil and black pepper.
12. Roast until the center reaches 140–145°F, approximately 35–50 minutes depending on diameter.
13. Rest at least 15 minutes before slicing.
14. Remove twine and slice for serving.

METHOD

1. Combine parsley, fennel fronds, lemon zest and garlic.
2. Add olive oil just until the mixture is lightly moistened.
3. Season very lightly with salt and black pepper.
4. Prepare close to use so the herbs remain fresh and bright.

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TORTINO DI PATATE, FINOCCHIO E ROSMARINO

Yields 6 entrée portions

2 lb Yukon Gold potatoes
½ small fennel bulb
4 tbsp unsalted butter, melted
1½ tsp fresh rosemary,
very finely chopped
1 tsp kosher salt
¼ tsp freshly ground black pepper

METHOD

1. Heat oven to 400°F convection or 425°F conventional.
2. Wash potatoes and slice 1/16 inch thick on a mandoline.
3. Slice fennel bulb paper-thin on the mandoline.
4. Toss potatoes with melted butter, rosemary, salt, and pepper. Keep fennel separate.
5. Line a 9-inch square pan with parchment.
6. Arrange potatoes in tight overlapping layers. After every 2–3 potato layers, scatter a very thin layer of fennel. Go until all potatoes are used, finishing with potato on top.
7. Cover with parchment and foil. Place a second pan on top to lightly compress.
8. Bake for about 35 minutes. Remove weight, foil, and top parchment and bake another 20–25 minutes, until completely tender and golden.
9. Press again while warm. Cool, then chill completely.
10. Cut into 6 squares or rectangles.
11. Reheat at 400°F for 8–12 minutes, until hot with crisp, browned edges.

RED PEPPER MOSTARDA

Yields about 1½ cups or 6 servings

2 large red bell peppers
1 tbsp olive oil
¼ cup finely minced shallot
½ tsp yellow mustard seed
¼ cup red wine vinegar
1 tbsp Dijon mustard
1½ tbsp sugar
¼ tsp kosher salt
Pinch crushed red pepper flakes

METHOD

1. Roast or char the red peppers until skins are blistered and blackened.
2. Cover and allow to steam for about 10 minutes.
3. Peel, seed and finely dice the peppers.
4. Heat the olive oil in a small saucepan. Add shallot and cook over medium-low heat until soft but not browned. Add mustard seed and cook for about 30 seconds. Add peppers, red wine vinegar, Dijon, sugar, salt and chile flakes.
5. Simmer gently for 10–15 minutes, stirring occasionally, until thickened but still visibly chunky.
6. Taste and adjust.