



“ The Essence of Paso Robles ”™

Pork Tenderloin wrapped in Prosciutto

(from Brian St. Pierre’s excellent book, “The Perfect Match”)

Pork tenderloin is a wonderful and flexible meat that lends itself to any number of additions. We have provided you with three fillings for the tenderloin and have a recommendation a different wine recommendation for each.

Ingredients:

- 1 pork tenderloin (about 1 pound)
- 8 slices prosciutto
- _ cup of dry white wine
- Filling (see below)

Method:

1. Preheat oven to 400 F
2. Butterfly tenderloin (make a deep slit down the length of the tenderloin from end to end, but do not cut it through) and flatten slightly
3. Spoon filling into the center and close the tenderloin
4. Lay pieces of prosciutto on a flat surface, overlapping slightly
5. Place tenderloin on top of the prosciutto (slit-side down) and wrap the tenderloin with the prosciutto, tying it in about four places
6. Place in roasting pan and roast for 30 minutes (baste with wine at minute 15)
7. Remove from oven to a warm dish
8. Deglaze the pan with some additional white wine, and then pour sauce through a sieve into a small gravy boat
9. Cut strings, slice tenderloin in two inch pieces and ladle sauce over it

Serving recommendation:

Garlic mashed potatoes, wild rice, or a polenta dish

Fillings

Dried Apricots and Mascarpone (Robert Hall Rhone de Robles)

- Soak 1/3 cup dried apricots for about 2 hours and then puree
- Sweat 2 shallots minced in about two tablespoons of butter (about 5 minutes)
- Coarsely chop two tablespoons pine nuts
- Mix apricots, shallots and pine nuts in a small bowl and add _ cup mascarpone
- Spoon into tenderloin

Dried Sour Cherries and Mascarpone (Robert Hall Cabernet Sauvignon)

Same as above, but use 1/3 cup dried sour cherries

Rosemary and Garlic (Robert Hall Syrah)

- 2-3 cloves garlic chopped
- 1-2 tablespoons fresh rosemary chopped
- 1-2 tablespoons olive oil
- Fresh black pepper to taste
- Combine and rub into the open tenderloin