

J. Rickards Winery



PROSCIUTTO WRAPPED & DRIED CHERRY STUFFED PORK LOIN

Prep time: 30 min | Cook time: 2 hr | Rest time: 40 min | Total time: 3 hr 10 min | 8 servings

Recommended wine pairing: *J. Rickards Grenache*

This recipe can be used with either the full loin of pork, or pork tenderloins. If using two tenderloins, it is best to brown them after rolling, and baking for 20 minutes, until the pork registers 160° internally. If using the full loin, baking time is increased to 1 ½ to 2 hours in the 375° oven. The following recipe is for the full loin version.

INGREDIENTS

- 1 pork loin, approx. 3–4 lbs, trimmed of excess fat
- 10 pieces sliced prosciutto, cut into 1" strips
- 1 cup dried cherries
- ½ cup brandy
- ¾ cup fine diced celery, sautéed and cooled
- ¾ cup fine diced shallots, sautéed and cooled
- ¼ cup bread crumbs
- 5 Tbsp softened butter
- 2 tsp chopped thyme or Herbes du Provence mix

OPTIONAL

- Polenta, prepared to preference, for serving

DIRECTIONS

STUFFING

- 1 Place cherries in a small pot, add brandy, and bring to a simmer. Turn off heat and cover. Allow to sit for ten minutes to rehydrate and then let cool to room temperature.
- 2 Combine with celery, shallots, breadcrumbs, and herbs. Add softened butter and work with hands until everything is mixed evenly. Season to taste with salt and pepper and set aside.

PORK LOIN

- 3 Fillet the pork loin lengthwise, starting with about ½ inch cut, and fillet out as with a jelly roll cake. On a large piece of wax paper (the same size as the filleted pork) lay out the prosciutto strips vertically, covering the sheet. Place the pork on top of the prosciutto strips. Season with salt and pepper.
- 4 Spread the stuffing on the pork evenly, leaving about 1 inch uncovered along one long edge. Using the wax paper to help keep the prosciutto and pork together (being sure not to include it in the roll!) roll the loin back into a long cylinder with the prosciutto covering the outside.
- 5 Securely tie with butcher string every 2 inches along the length of the roll. Refrigerate for at least 30 minutes. Meanwhile, preheat the oven to 375°.
- 6 Place the pork loin roll in the a baking pan and bake until pork is cooked and the prosciutto has browned, about 1 ½–2 hours. (If it browns too quickly, cover loosely with foil.)
- 7 Let rest for 5–10 minutes, remove strings, slice, and serve over polenta if desired.