

Savoia

Apricot-Stuffed Pork Loin paired with Savoia 2005

Serves six people as an entrée

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| 3 pounds | pork loin |
| 1/3 cup | dried apricots, chopped |
| 5 tablespoons | balsamic vinegar |
| 2 tablespoons | pine nuts |
| 1 pound | arugula leaves, washed and drained |
| 4 ounces | Fontina cheese |
| 1 tablespoon | balsamic vinegar |
| 3 tablespoon | olive oil |
| 3 cloves | garlic, chopped |
| 4 sprigs | rosemary |
| 2 cups | Savoia |
| 3 tablespoons | butter |



1. Put the dried apricots and 3 tablespoons of balsamic vinegar in a saucepan and bring to a boil. Cover the pan and remove from the heat and let sit for 15 minutes.
2. Toast the pine nuts in a small frying pan.
3. Butterfly the loin – slice it lengthwise, taking care not to cut all the way through.
4. Line the inside of the loin with arugula leaves (you'll only use part of them, the remainder are used later). Spread the apricots on top. Sprinkle with toasted pine nuts. Crumble the Fontina cheese on top. Close the loin and secure with kitchen twine.
5. Mix 1 tablespoon of balsamic vinegar with 1 tablespoon of olive oil and brush the outside of the loin. On a hot BBQ, sear the loin on all sides. Continue to brush the loin so that it develops a crust.
6. Combine the olive oil, garlic, rosemary and Savoia in a roasting dish and bring to a boil on the stove top.
7. Add the loin, cover and cook in a 450 degree oven for ten minutes. Uncover and cook for a further ten minutes.
8. Remove the loin from the jus, put on to a carving board to rest.
9. Strain the jus into a sauté pan and bring to a boil. Add the butter and stir to incorporate.
10. Mix 1 tablespoon of balsamic vinegar and 1 tablespoon olive oil and toss with the remaining arugula. Divide between six plates.
11. Slice the pork loin and place on the bed of arugula.
12. Drizzle with jus.