

# PALMINA



## Stuffed Pork Spiedini

*paired with Barbera, Alisos Vineyard*

1 pork tenderloin  
1 cup Italian seasoned breadcrumbs  
3 tablespoons Grana, finely grated  
2 cloves garlic, minced  
4 ounces Mozzarella, cut into 1" batons.  
2 tablespoons Extra Virgin Olive Oil  
2 tablespoons fresh rosemary leaves – chopped  
Salt to taste

1. Cut the tenderloin into 1/2" slices, place each slice between wax paper and pound until 1/8" thick.
2. Mix the breadcrumbs, Grana and garlic.
3. Spread a thin layer of breadcrumb mixture on each piece of pork. Place the Mozzarella baton on top of the breadcrumbs. Roll the pork around the mozzarella and thread on to a skewer.
4. Light the grill. Brush the pork with olive oil.
5. Mix the chopped rosemary into the remaining breadcrumb mix.
6. Grill the spiedini.  
Prior to serving, brush with olive oil and sprinkle with the breadcrumb mix and finish with a little salt.

