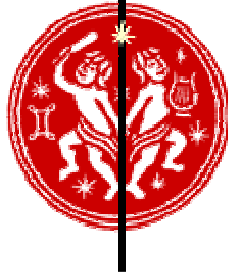


PALMINA



Roast Pork Loin Stuffed with Plums and Walnuts *paired with 2005 Barbera*

3lb boneless pork loin
1 tsp Kosher salt
1 tsp Fresh ground black pepper
1/2 cup apple juice
2 tbsp butter
4oz plums, stones removed and chopped into 1/2" pieces
4oz walnut pieces
1 tsp fresh sage leaves, finely chopped
1 tbsp olive oil
1 tbsp walnut oil – our recommendation is La Nogalera from groves just outside Lompoc

Cut a slit the length of the pork loin and open it – this will form the pocket for the stuffing. Season inside and out with salt and pepper.

Preheat the oven to 375 degrees F.

Combine the apple juice, butter, plums and walnuts in a saucepan over medium heat and cook for 15 minutes. Spread the stuffing on the loin, then roll it closed and secure with kitchen twine.

Heat the olive oil in a large baking sheet on the stovetop, then sear the loin on all sides. Place in the oven for 45 minutes.

Remove from the oven and let stand for 10 minutes before carving. Drizzle with walnut oil.

Serve with grilled polenta.