

Roasted Prosciutto Wrapped Pork Loin, Rhubarb Jam and Poached Celery paired with Davis Estates Pinot Noir

INGREDIENTS:

Pork Loin

1 pound pork loin
6-8 slices prosciutto
¼ cup Dijon mustard
Salt and black pepper
Oil

Rhubarb Jam

2 cups sliced peeled rhubarb
1 shallot
1 teaspoon ginger, grated
¼ cup lime juice
1 tablespoon honey
2 tablespoons sugar

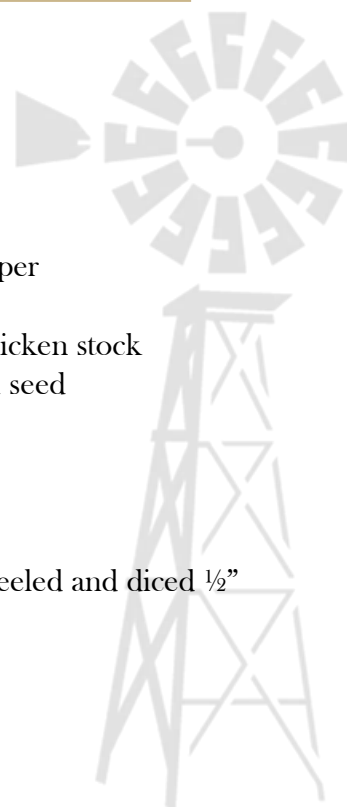
SERVES: 4

Poached Celery

6 Stalks of Celery
2 tablespoons butter
¼ teaspoon black pepper
¼ teaspoon salt
2 cups vegetable or chicken stock
½ tablespoon mustard seed
Pinch of sugar
1 bay leaf

Celery Root Puree

1 pound celery root peeled and diced ½”
¼ cup butter
1 cup cream
1 cup milk
Salt and white pepper



METHOD:

Pork Loin

- Preheat oven at 350 degrees.
- Season pork with salt and pepper and heat a medium sauté pan with a little oil. Brown the pork loin on all sides in your sauté pan then remove from heat and let it cool down.
- Once cooled, brush the pork with the Dijon mustard.
- Lay the prosciutto slices on a piece of parchment paper, shingled in 2 overlapping rows to form a square. Place the pork loin in the middle of the prosciutto square. Using the parchment to help, roll the prosciutto up over the loin, pressing firmly to adhere the prosciutto to the loin. Continue to roll until the entire pork loin is tightly covered in prosciutto (the prosciutto should overlap itself).
- Bake for 15 minutes or until meat thermometer reads 145 degrees for medium rare.
- Let rest for 10 minutes before slicing.

Rhubarb Jam

- In a small saucepan over medium heat, mix lime juice and sugar until it develops a light caramel color, about 5-10 minutes. Stir constantly to avoid burning.
- Add shallots, honey and ginger and cook for 1 minute.
- Add rhubarb and cook until soft, about 20-25 minutes.
- Add to a blender and puree until smooth or desired consistency. Set aside and until you are ready to plate.

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Poached Celery

- Cut the celery into desired stick sizes.
- Bring the chicken stock, butter, salt, pepper, mustard seed, sugar and bay leaf to the boil in a wide, shallow pan. Reduce to medium/low simmer.
- Add the celery and poach until tender, about 10 minutes.
- Strain the celery from your broth. Be sure to save some of the liquid to reheat the celery.

Celery Root Puree

- In a thick bottom sauce pot, place celery root, cream, milk, and butter and bring to a simmer.
- Continue to simmer until the celery root is tender, about 5-10 minutes.
- Strain the celery root from the liquid, saving the liquid for the next step.
- Add celery root and a splash of the liquid to a blender. Puree until smooth and season with salt and white pepper.

To Finish

Place the celery root puree in the middle of the plate, add 3 thick slices of pork overlapping over the puree, place a spoonful of rhubarb over the pork and add the poached celery on top. Enjoy with a glass of Pinot Noir!

*Note: If making this outside of rhubarb season, try replacing it with strawberries.