

THE BORDEAUX KITCHEN

Roasted Pork Loin with Prunes

Preparation/Cooking time: 1 hour

INGREDIENTS FOR 4 PEOPLE

- 650 g loin of pork loin
- 10 to 12 prunes
- Herbes de Provence or thyme (fresh or dry)
- Butcher's string
- Olive oil
- Coarse salt
- Pepper

PREPARATION

Preheat the oven to 180°C.

Cut into the side of the pork loin, open the piece of meat like a sandwich, and arrange the prunes in the middle in 2 rows.

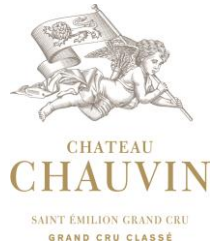
Add a pinch of coarse salt and close the piece. Add 4 prunes on top and tie everything up with the butcher's string. *(The string helps to keep the shape of the roast and the prunes in place and cook evenly.)*

Sprinkle with 2 pinches of herbes de Provence or dry or fresh thyme, and 1 pinch of coarse salt and 1 pinch of pepper.

Pour 1 to 2 tablespoons of olive oil over the meat to prevent dryness and add flavor.

Place the meat in a glass Pyrex or terra cotta baking dish.

Roast the pork loin for about an hour at 180°C (until a temperature of 80°C is reached in the center of the piece).



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FOOD AND WINE PAIRING

To accompany this dish, we advise you to open a bottle of Château Chauvin 2010.

Château Chauvin 2010 is a vintage of anthology in Bordeaux – a real treasure – opulent, with red, candied fruits, spices, delicate notes of undergrowth, and a tannic structure in total harmony with the wine's acidity.

Serving temperature: Between 18°C and 20°C

Serving tips: Double decant or decant one hour before serving

