

## CHEF SARA RHODES

### Pork Wellington with Tart Cherry Demi

(4) 4 oz. pork tenderloin medallions  
6 oz. cremini mushrooms, finely chopped  
3 oz. dried tart cherries  
1 5.2 oz. pkg. Boursin garlic and fine herb cheese  
2 cloves garlic, chopped  
1 sheet puff pastry  
1 egg

Place dried cherries in a bowl and cover with hot water. Let them steep for about 10 minutes. Drain and chop. Set aside.

Heat olive oil in a sauté pan over medium high heat. Season the pork with salt and pepper. Sear the pork about 2 minutes per side. Remove to a plate to cool.

In the same sauté pan, heat a little more olive oil and sauté the mushrooms for about 4 or 5 minutes. Add the garlic and sauté about 2 minutes more. Reduce the heat and add the cherries and the Boursin cheese to the sauté pan. Stir until cheese is melted and mixture is smooth. Remove to a plate and let cool.

Roll out the puff pastry and cut the sheet into four squares. Place  $\frac{1}{4}$  of the cheese mixture onto each pastry square. Top with the pork. Beat the egg with a little water and brush the edges of the pastry with the egg wash. Fold the sides up over the pork, forming a package. Lightly spray a baking sheet. Place the wellingtons on the sheet and egg wash the entire wellington.

Bake in a preheated, 400 degree oven for about 18 to 20 minutes or until pastry is golden brown.

#### **TART CHERRY DEMI SAUCE:**

2 tsp. shallots, chopped  
1 Tbsp. fresh thyme, chopped  
2 oz. dried tart cherries  
1  $\frac{1}{2}$  oz. veal demi concentrate  
6 oz. water  
1/3 cup Black Cherry Vinegar  
1 Tbsp. unsalted butter

Heat a sauté pan with a little olive oil over medium heat. Add the shallot and thyme and sauté about 1 to 2 minutes. Add the vinegar and the dried cherries and cook until the vinegar evaporates and the cherries are plumped. Add the water and bring it to boiling, increasing the heat a little. Add the veal demi concentrate and whisk till melted. Simmer until sauté starts to thicken. Whisk in the butter until melted.

