

CHEF SARA RHODES

## PORK TENDERLOIN ROULADE W/MERLOT DEMI

1 whole pork tenderloin-trimmed and butterflied  
2 cups finely chopped mushrooms – button or cremini  
2 Tbsp. finely chopped shallots  
2 oz. pancetta, chopped  
1/3 cup roasted red pepper, chopped  
1 Tbsp. finely chopped fresh oregano  
1 Tbsp. finely chopped fresh rosemary  
1 ½ cups baby spinach, chopped  
¾ cup Asiago cheese, shredded

Heat oven to 400 and put a glass 9x13 pan in the oven.

Heat pan over medium high heat. Add pancetta to pan and cook for about 3 to 4 minutes. Add shallots and garlic and cook for 2 to 3 minutes more. Add the mushrooms and red peppers and cook till mushrooms release their juices and pull it back in. Add the oregano and rosemary. Add the spinach and cook until wilted. Season with salt and pepper. Set aside to cool.

Gently pound the butterflied tenderloin between plastic wrap. Spread the inside of the tenderloin with a small amount of Dijon mustard. Sprinkle the cheese over the tenderloin. Spread the cooled stuffing over the cheese. Roll the tenderloin up and truss with butcher twine.

Heat a sauté pan over medium-high heat. Add a small amount of olive oil. When the oil is hot, add the tenderloin and sear on all sides. Transfer the tenderloin to the 9x13 pan in the oven. Cook for 30 to 35 minutes or until a thermometer reaches 150. Remove from oven and transfer pork to a cutting board. Tent with foil for about 10 minutes. Cut twine and slice on an angle. Lay sauce on a warm plate. Lay sliced tenderloin on top of sauce.

### MERLOT DEMI SAUCE

1 Tbsp. shallots, finely chopped  
1 ½ tsp. finely chopped fresh thyme



½ cup merlot wine  
1 ½ oz. Veal Demi-glance  
6 oz. water  
1 Tbsp. butter

In the same sauté pan the pork was seared in, add the shallots and sauté till fragrant. Add the thyme and the wine and cook until wine evaporates. Add the water to the pan. When the water is hot, add the demi glance and cook until melted. Let simmer till starting to thicken. Add butter and cook until melted. Strain sauce before serving.