

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Apple Wood Smoked Bacon Wrapped Pork Tenderloins with Fuji Apples and Dandelion “Persillade”

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Ingredients (Serves 4)

2 pork tenderloins,
about 16 oz. each.

8 oz. apple wood smoked
bacon (thinly sliced)

Sea salt to taste

Fresh ground pepper

2 Fuji apples

¼ cup grapeseed oil

2 tsp. butter, plus 1 tbsp.

4 cloves garlic

¼ cup cream

½ bunch of dandelions

½ bunch of mustard greens

1 large shallot

½ gallon apple cider

Cider vinegar to taste

2 tbsp. butter

Directions

Put a half gallon of apple cider in a large pot and reduce it down to about 1 cup. Set aside.

Trim the pork tenderloins and by removing any fat and all of the silver skin. About ⅓ of the way up the tenderloin, starting at the tail make a cut about ¾ of the way through the filet and then fold the tail part under. This should give you a nice even filet. Spread a large piece of plastic wrap out on a cutting board and lay the thinly sliced apple wood smoked bacon in a shingle pattern slightly overlapping the previous piece. Season the pork tenderloin with salt and pepper and place at the beginning of the prepared bacon. Using the plastic wrap to help fold the bacon over the filet, wrap it tightly covering the entire tenderloin. Leave the plastic wrap on the filet until you are ready to cook the pork. Do the same with the second pork tenderloin.

Peel the garlic and blanch it three times in clean water each time. Heat a small sauté pan with 1 tbsp. of grapeseed oil and sauté the garlic until lightly brown. Add the cream and reduce by half. Put the garlic and cream into a blender and blend to a fine puree. Set aside.

Peel the apples and cut into 12 nice round disks. Remove the core with a round cutter. In a hot sauté pan add ¼ cup of grapeseed oil and add the apple rings. Sauté until nicely caramelized. Remove onto a plate lined with a paper towel and set aside until your ready to serve the dish.

Put a large pot of water on the stove and add enough salt to make is salty as the sea. Meanwhile, wash the dandelion greens to remove any dirt or sand. When the water is boiling, blanch the dandelion greens and remove from the boiling water into ice water in order to stop the cooking. Drain the dandelions and squeeze out as much water as possible. Chop into smaller pieces. Do the same thing with the mustard greens. Wash, blanch, shock, squeeze and chop them. Peel the shallot and chop as finely as possible, set aside.

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Heat the oven to 400°F. Season the outside of the pork tenderloins with salt and pepper and sear in a hot sauté pan with the some grapeseed oil. When the pork is nicely browned all the way around, remove it from the pan onto a roasting pan with a rack and roast in the oven for 18-20 minutes until medium. Remove from the oven and keep in a warm place but allow to rest for 10 minutes. While the meat is resting put the apples into the oven to warm them. In another sauté pan, sweat the chopped shallots in a tbsp. of butter. Add the chopped dandelion greens and chopped mustard greens and continue to sauté, add the roasted garlic and combine. Season to taste with salt and pepper. Heat the cider reduction, whisk in the 2 tbsp. of butter and season to taste with salt and pepper. If it needs it add a couple drops of cider vinegar to balance the sweetness of the sauce.

To plate; put 3 apple rings down on each plate. Top the each apple rings with some of the dandelion mustard green mixture. Slice each pork tenderloin into six pieces and put one slice of the pork on top of each apple. Spoon the cider reduction around the place. Serve with your favorite Bouchaine Pinot Noir!

