

PORK TENDERLOIN, BRACIOLE STYLE

(from the Bewitching Kitchen, inspired by Jeff Mauro)

1 pork tenderloin, butterflied, pounded thin
salt and pepper
smoked mozzarella, sliced thin
8 asparagus stalks, blanched and cooled
1/2 cup Panko bread crumbs
1/4 cup sun-dried cherry tomatoes packed in oil, coarsely
chopped
3 tablespoons walnuts, toasted and diced
3 tablespoons raisins
1 to 2 tablespoons olive oil
for searing:
a little olive oil
a little lemon juice
a touch of maple syrup

Make the filling by mixing Panko bread crumbs, tomatoes, walnuts, raisins and olive oil in a small bowl. Season lightly with salt and pepper.

Place the butterflied pork tenderloin on a flat surface, season with salt and pepper. Lay slices of smoked mozzarella over the surface, leaving a little border without cheese all around. Place the stalks of asparagus over the cheese, add the filling on top. Roll the meat as tightly as you can make it, tie with kitchen twine at 2 inch intervals. Season the surface lightly with salt and pepper. If using sous-vide, seal the meat and place in a water-bath set to 140F. Cook for 2 to 6 hours.

Make the brushing sauce by mixing olive oil, lemon juice, and maple syrup in a small bowl. Remove the meat from the bag, brush the surface with the olive oil mixture, and sear on a hot grill or non-stick pan. Cut in slices and serve.

If cooking on a regular oven, sear the surface of the meat over high heat after brushing with the olive oil mixture. Place in a 375 F oven until done to your liking.