

Gorgonzola Pork Tenderloin

- onion (about 1 per pound of tenderloin)
- fresh corn (about 1/2 an ear per pound of tenderloin)
- crumbled Gorgonzola (about 1/2 a cup per pound of tenderloin)
- fresh rosemary (1 to 2 twigs per pound of tenderloin)
- corn meal (about 2 tablespoons per pound of tenderloin)
- extra virgin olive oil (as needed and to taste)
- balsamic vinegar (as needed and to taste)
- salt (as needed and to taste)
- black pepper (as needed and to taste)
- pork tenderloin (about 1/2 pound per person)
- cotton twine (as needed)
- fresh sage leaves (about eight leaves per pound of tenderloin)
- red wine (as needed)
- maple syrup (to taste)

Preheat the oven to 425 degrees Fahrenheit.

Mince about half the onion, combine with some fresh corn cut straight from the cob and crumbled Gorgonzola. Add in a little fresh rosemary and a little corn meal. Add in just enough extra virgin olive oil to hold the mash together. Flavor with some balsamic vinegar, salt and pepper.

Butterfly the tenderloin, removing fat. Pound flat with a mallet, between plastic wrap. Season the flattened meat on both sides with olive oil, salt and pepper. Lay the cheese-corn mash in a straight line across the flattened tenderloin. Roll the tenderloin up. Tie the tenderloin with cotton twine. Lay fresh sage leaves over the surface of the tenderloin roll.

Slice some onion into disks, and layer on the bottom of a small tray. Season with extra virgin olive oil, salt and pepper. Add enough red wine to slosh around about 1/4 the depth of the onions. Place the tenderloin roll on top of the onions.

Cook until done, about 40 minutes. In the last 5 to 10 minutes, lightly baste with maple syrup and return to the oven.

When the cooking time is done, remove from the oven and let stand a few minutes before removing the twine, cutting and serving.

Serve with rice.

Preparation time: 75 minutes

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