



Pork Saltimbocca with Truffle Pesto Orecchiette

The high notes of the fruit along with the subtle notes of sweet toast and caramel in the 2020 Pommard Clones highlight the abundance of sweet and salty pork flavors and meld perfectly with the reduction sauce. The wine's acidity leaves the taste buds wanting another bite.

Ingredients

(serves 4)

Pork Saltimbocca:

- 4-4oz slices boneless pork loin
- 16 sage leaves, ½ chopped & ½ whole
- 1 clove garlic, minced
- ¼ c. olive oil
- 8 thin slices prosciutto
- ½ c. flour
- 6 T. butter
- 2 T. olive oil
- ¼ c. red wine
- 1 c. chicken stock
- salt and pepper

Truffle Pesto Orecchiette:

- 1 clove garlic, peeled
- ¼ c. un-salted pistachios, toasted
- + 3 T. chopped coarse pistachios
- 1 c. fresh basil leaves
- ½ c. olive oil
- ½ c. truffle pecorino + 3 T. grated
- ¼ c. Parmesan cheese, grated
- 1 lemon, juiced
- 1 t. salt & 1 t. fresh ground pepper
- 8 oz. dried orecchiette pasta

Directions

Pork Saltimbocca:

Pound the pork into ¼ inch thickness between 2 pieces of plastic wrap. Mix chopped sage leaves with the garlic and ¼ c. olive oil. Add pork and let marinate for 1-2 hours. Remove and dry with paper towels. Season pork lightly with salt and pepper.

Place 2 whole sage leaves on top of each pork cutlet and wrap 2 slices of the prosciutto around the pork. Dust the pork with flour and set aside.

Heat a large skillet over medium high heat. Add 1 T. of butter and 1 T. of olive oil. When hot, put 2 cutlets in pan, sage side up and cook for 3 minutes. Gently turn over with a spatula and cook for 2 minutes more before placing on a warm plate. Repeat.

In the same skillet over medium heat add 2 T. butter until melted. Add shallots and cook for 2 minutes, stirring. Add wine and reduce by half, stirring up any bits from the bottom of the pan. Add chicken stock and reduce by half or until just starting to thicken. Remove from heat and whisk in last 2 T. of butter. Season to taste with salt and pepper and spoon over pork.

Truffle Pesto Orecchiette:

Put garlic in a food processor and pulse until minced. Add ¼ c. of the un-salted pistachios and pulse until coarsely chopped. Add basil and while running add olive oil slowly until smooth. Add more oil if necessary to make it smoother. Add both ½ c. of the pecorino cheese and ¼ c. parmesan cheese, lemon juice, salt and pepper and pulse until combined. Set aside.

Bring a large pot of water to a boil. Add 1 T. salt and pasta. Cook until done, drain saving 1 c. pasta water. Return pasta to pot. Add pesto and gently stir over low heat, adding pasta water a little at a time to make sauce creamy. Season with salt and pepper and top with remaining 3 T. chopped pistachios and more grated truffle pecorino cheese and a drizzle of extra virgin olive oil. Serve with the Saltimbocca and the 2020 Pommard Clone Pinot Noir.