

Roast Pork Loin with Dried Fruit Sauce and Wild Mushroom Risotto Paired with Corbett Canyon Merlot

(Recipe serves 4)

Roast Pork Loin with Dried Fruit Sauce

2 tablespoons virgin olive oil	2 pounds center cut pork loin	2 onions, sliced
2 tablespoons sage, chopped	2 cloves garlic, chopped	3 cups chicken broth
3/4 cup Merlot wine	1/4 cup port	2 tablespoons Dijon mustard
3 tablespoons diced dried figs	2 tablespoons dried sour cherries	1 tablespoon sweet butter

Fennel Spice Mix:

2 tablespoons ground fennel	2 tablespoons kosher salt	2 teaspoons ground coriander
	1 teaspoon white pepper	

Step 1: Mix Fennel Spice Mix in a small bowl. Heat the olive oil in a small roasting pan. Season the pork very well with Fennel Spice mixture and sear on all sides. Place in a 350 degree F oven for about 30-40 minutes (internal temperature of 150 degrees F).

Wild Mushroom Risotto

1 pound wild mushrooms	1 bunch finely chopped spinach
2 ounces teleme cheese (or a soft ripened cow's milk)	1/4 cup parmesan cheese
4 cups chicken broth	1/2 cup Corbett Canyon Merlot
2 tablespoons sweet butter (unsalted)	2 tablespoons minced garlic
2 tablespoons olive oil	1/2 minced yellow onion
1-teaspoon fresh picked thyme	1-1/2 cups Arborio rice

Step 2. Turn attention to the Risotto. Bring the broth combined with mushroom stems to a steady simmer in a saucepan.

Step 3: Heat the Risotto oil in a heavy bottomed pot over moderate heat. Add the onion and sauté for 1 minute, add the mushrooms and sauté for another minute, add the rice to the onions and stir until it begins to get translucent. Pour in the Merlot wine and stir until absorbed, begin to add the simmering broth 1/2 cup at a time. Wait until each addition is almost absorbed before adding the next 1/2 cup. Stir the entire time. After 18 minutes, add the last broth and the remaining ingredients, stir to melt cheese well.

Step 4: Remove the pork from the oven, cover and set aside. Remember, it will continue to cook so you should remove from the oven when it is slightly undercooked vs. your desired final doneness.

Step 5: Now prepare the Dried Fruit Sauce. Add a little more olive oil to the roasting pan. Add the garlic to the pan and sauté until light brown. Add the onions and sauté over a medium low heat for 20 minutes, continually stirring. Add the thyme, wine, Port, dried fruit, mustard, and chicken stock to the onions and simmer until the sauce coats the back of a spoon. Finish sauce with the butter.

Step 6: Slice the pork and arrange over the Wild Mushroom Risotto. Spoon sauce over the top and serve. Pair with Corbett Canyon Merlot.