

Franchise of Pork Loin with Tomato Caper Relish, Lemon Cream Pasta & Sun Dried Tomatoes



Rose Packing Company

Rose Product used: Rose Pork Loin

Ingredients:

Tomato Caper Relish Ingredients:

1 cup vine ripened tomatoes, small diced
1/4 cup capers, drained
1/4 cup red onion, small diced
2 tbs kalamata olives, pitted and chopped
2 tbs extra virgin olive oil
1 lemon cut in half

Lemon Cream Pasta Ingredients:

1 lbs blanched linguine pasta
1/2 cup julienne sun dried tomatoes
1/4 cup pomace olive oil
1/2 cup onion sliced
3 cloves garlic coarsely chopped
1/2 cup fennel sliced
1 preserved Moroccan lemons* (small)
1 cup chicken stock
2 cups heavy cream

** Available at gourmet food stores or online*

Pork Loin ingredients:

2 lbs. Pork Loin
1 cup pomace olive oil

Seasoned Flour:

1 cup all purpose flour
2 tsp dried parsley

1/2 tsp ground cumin
1/2 tsp ground coriander
1 1/2 tsp garlic powder
1/2 tsp ground black pepper
1/2 tsp kosher salt

Franchise Batter:

1/2 cup heavy cream
1/8 cup parmesan cheese, finely grated
6 whole large eggs lightly beaten

To make the Tomato Caper Relish:

Squeeze all the juice from the lemon straining seeds and combine all other ingredients for Tomato Caper Relish in a bowl and set aside.

To make the Lemon Cream:

Place the olive oil into a sauce pan over medium heat. Add onions, garlic and fennel. Reduce heat and allow to sweat for a few minutes but do not allow to color. Deglaze with the chicken stock and heavy cream. Reduce by half. Rinse the Moroccan lemon to remove the salt water brine and blanch to remove last bits of salt and slice thin. Place all ingredients into blender along with preserved lemons and puree until smooth. Strain through a chinois or fine meshed strainer and reserve.

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To make the Pork:

Make the Lemon Cream and Tomato Caper Relish. Set aside. Place the flour, dried parsley, ground cumin, ground coriander, ground pepper, garlic powder, and kosher salt in a wide bowl or pie plate and mix together. Combine the heavy cream, grated parmesan and eggs in a wide shallow bowl or pie plate and mix well. Cut pork loin into 8 pcs. approximately 4 oz each and pound thin (3/8 inch) between 2 layers of wax paper.

Heat large skillet over medium high heat and place 1 cup of pomace olive oil into skillet.

Coat the pork well with seasoned flour. Knock off excess flour from pork medallions and dredge into egg batter. Place each piece into skillet and brown well on both sides. Remove from pan and keep warm. Pour off excess olive oil and reduce heat. Add Lemon Cream to deglaze the pan. Add sun dried tomatoes and pasta after 2 minutes of simmering.

To serve, place about 4 oz. of pasta and 2 pork medallions on the plate and spoon some tomato caper relish on the top. Sprinkle chopped parsley around edges and add pecorino shavings if desired.



Recipe by Chef Kenny J. Gilbert