

# WAIPAPA BAY

## ROAST PORK LOIN WITH PEARS AND PECORINO CHEESE

*pair with Waipapa Bay Pinot Gris*

Our Pinot Gris is rich enough to go with white meat dishes, where its fresh acidity lifts the weight of the food. This delicious Tuscan-inspired recipe has lots of flavor that the Pinot Gris stands up to, while the wine also complements the juicy acidity of the pears. This warming dish is perfect in the winter – proof that white wine isn't just for the summer.

### **SERVES:** 6

For best results, choose adequately ripened pears and a not overly aged pecorino. You need enough sliced pears and cheese to cover the pork loin and “seal” it along with the prosciutto.

### **INGREDIENTS:**

1 3/4 pounds boned pork loin salt  
freshly ground black pepper  
7 ounces Tuscan prosciutto  
1 ripe pear  
2 3/4 ounces medium-aged Tuscan pecorino cheese  
Extra virgin olive oil  
1 3/4 cups white wine

### **INSTRUCTIONS:**

Rub the pork loin with salt and fresh ground pepper. Lay sliced prosciutto on a cutting board, then arrange thin slices of peeled pear on the prosciutto, followed by thinly cut slices of pecorino. Next place the pork loin on top. Arrange a few slices of pear and pecorino on the top of the pork loin, then wrap the prosciutto around the pork loin. Use the remaining prosciutto if needed to form a lining around the meat. Carefully tie the pork loin with kitchen twine, making sure it is well secured and snug so it cooks evenly.



Add some oil to a cast iron pot and heat on medium. When the oil is hot, place the pork loin in the pot and cook on each side until the prosciutto is well browned. Carefully turn the pork loin using two wooden spoons as to not puncture the meat and to avoid letting any juices escape, needed to keep the meat tender and flavorful. When the meat is browned on every side, including any exposed parts that did not get covered with the prosciutto, add the white wine and reduce. Cover the pot with a lid. Cook on a medium- low heat for about 25 minutes. Once cooked, let the pork loin rest for at least a half hour inside the pot, or wrapped in a sheet of aluminum foil, before slicing it. This way the meat's juices will set, leaving it tender and savory.

*Recipe and photo: Juls' Kitchen*