



Arista

A favorite on menus throughout Tuscany is arista alla Fiorentina—a prime cut of pork that is rubbed or stuffed with an aromatic blend of Mediterranean herbs and roasted to savory perfection.

Recipes

- 2 Tbs. finely chopped fresh thyme
- 2 Tbs. finely chopped fresh rosemary
- 4 Tbs. minced garlic
- 1 1/2 Tbs. sea salt, plus more, to taste
- Freshly ground pepper, to taste
- 1/4 cup olive oil
- 1 bone-in pork loin roast, about 5 lb.
- 12 oz. dried figs, halved
- 1 cup sweet vermouth or water, warmed
- 3/4 cup low-sodium chicken stock
- 2 Tbs. veal demi-glace
- 2 tsp. fig balsamic vinegar
- 4 Tbs. (1/2 stick) unsalted butter, at room temperature

Steps:

1. In a small bowl, combine the thyme, rosemary, garlic, the 1 1/2 Tbs. salt, pepper and olive oil. Rub the herb mixture on all sides of the pork loin. Cover with plastic wrap and refrigerate overnight.
2. Put the pork in a roasting pan and roast for 20 minutes. Reduce the heat to 400°F and continue roasting until an instant-read thermometer inserted into the thickest part of the meat, away from the bone
3. Set the roasting pan over medium-high heat. Add the reserved soaking liquid and bring to a boil, stirring to scrape up the browned bits from the pan bottom. Reduce the heat to medium and add the figs, stock, demi-glace and fig balsamic vinegar.
4. Carve the pork roast between the bones and arrange on a warmed platter. Pour the sauce over the meat and serve immediately. Serves 6 to 8.