

# **Pork Loin Medallions with Apples**

## **Ephamere Cream sauce**

Presented by Chef Luca Paris  
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6 - 2 ounces medallions of pork  
Butter for sautéing the pork  
Flour for dredging the pork  
Sea salt and fresh cracked black pepper to taste  
2 shallots - chopped  
¼ cup **Ephamere Beer**  
1 large granny smith apple  
1 cup heavy cream  
½ cup chicken stock  
Fresh sage leaves for garnishing the plate

### **Directions:**

Pound the pork medallions, dredge in flour and season with salt and pepper. Sauté in butter lightly - remove from pan and keep warm.

In the same pan, using drippings from the pork, sauté the chopped shallots, until translucent at this point add the slices apples so they can cook a little but still have some crunch. Pour in **EPHEMERE**, away from fire to prevent flaming. Put back on burner and reduce to half. Add cream and stock and reduce until thickened and coats the back of a spoon.

### **For the apples:**

Peel, core and slice into 16 slices. In a pot of water with a little lemon juice, cook the apples gently for a few minutes to soften. Drain apple slices well. Add the cooked apples to the thickened Calvados sauce and heat gently.

Place three medallions of pork on each serving plate.  
Top with warm sauce and apples. Garnish with fresh sage leaves