



Spanish Pork Tenderloin Roulade

Recipe courtesy Bruce Aidells, Complete Book of Pork, HarperCollins, 2004

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	--	Intermediate	2 pork tenderloins
Cook Time:	35 min		

Ingredients

- 2 pork tenderloins (1 to 1 1/4 pounds each)
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- Kale Stuffing:
- 2 teaspoons olive oil plus 1 tablespoon, for skillet
- 1/2 cup diced red onion
- 1 teaspoon minced garlic
- 1 pound kale, rinsed and drained, stems discarded and leaves cut into thin julienne strips
- 1 tablespoon sherry vinegar
- 2 teaspoons honey
- 1/2 cup water
- 4 slices serrano ham or prosciutto
- 1 (8-ounce) jar piquillo peppers, drained
- Kosher salt
- Freshly ground black pepper
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- Romesco Sauce, for serving, recipe follows

Directions

To butterfly the tenderloins: make a deep lengthwise cut down the center, being careful not to cut all the way through. Open the tenderloin up like a book. Place the opened tenderloin between 2 pieces of plastic wrap. Pound with a meat mallet until 1/4-inch thick. Repeat with the other tenderloin.

To make the stuffing: heat the olive oil in a large skillet over medium heat. Add the onion and cook until lightly golden, about 6 to 8 minutes. Add the garlic and cook 1 minute more. Add the kale, vinegar, honey, and water. Increase the heat to high and continue to cook, stirring constantly, until the kale is wilted, about 2 minutes. Drain and set aside.

Lay 2 slices of ham or prosciutto over each butterflied tenderloin. Top with half of the kale stuffing, leaving a 1/4-inch border. Carefully open the peppers and lay a single layer over the kale. Roll up each tenderloin and tie at 2-inch intervals with butcher's twine.

Preheat the oven to 450 degrees F.

Sprinkle the tenderloins all over with salt and pepper. Heat a heavy ovenproof skillet over medium-high heat and add the olive oil. Place the tenderloins in the pan and brown on all sides for about 3 to 5 minutes. Transfer the pan to the oven and roast. After 15 minutes, begin checking the internal temperature with an instant-read

thermometer, checking every 5 minutes, until the pork registers 140 degrees F to 145 degrees F. When done, remove the tenderloins from skillet to a platter, cover loosely with foil, and set aside to rest for 10 minutes. Remove the twine from the tenderloins, cut them into 1/2-inch-thick slices, and serve with Romesco sauce.

Romesco sauce:

1/2 cup toasted almonds

1/2 fresh bread crumbs

3 tablespoons olive oil

8 ounces piquillo peppers or fire roasted red bell peppers or pimentos

1 tablespoon capers, drained

Kosher salt

Fresh ground pepper

For the Romesco sauce: In a food processor fitted with the metal blade, grind the almonds until they form a thick paste. Add the bread crumbs, olive oil, peppers, and capers and process until smooth. Taste for salt and pepper. Transfer to a serving bowl.

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