Name: Roast Pork Loin with Chicken Vegetable Mousse

Yield 6-7 lbs.

Ingredients:	Quantity		Procedure
	Single	Double	
Pork Loin, 5-6 lb. avg.,	1 each		1. Butterfly the pork loin with a knife, sprinkle salt and pepper throughout the surface of the inside of the loin.
Chicken vegetable mousse, see recipe	1 lbs.		2. Spread the chicken mousse over the entire of the pork loin. Please do not overfill the loin.
Salt and pepper	As needed		3. Spread out the spinach leaves over the mousse. Roll the pork loin and tie with twine.
Spinach leaves	40 each		4. Season the outside of the pork loin with salt and pepper.
			5. Roast the loin in the oven at 350F degrees for 1 hour-1-1/2 or until the 155F degree Internal temp is achieved.