



PINOT NOIR SPICED PORK TENDERLOIN

WITH CRU PINOT NOIR SPICE

RECIPE BY CHEF JEAN-CLAUDE BALEK

INGREDIENTS

- 1 pork tenderloin
- 1 tablespoon CRU Pinot Noir Spice
- Salt and pepper to taste
- 1 tablespoon olive oil
- ½ cup apple cider
- 1 tablespoon cold butter

METHOD

1. Heat oven to 450°F.
2. Trim pork of any silver skin. Season with salt and pepper.
3. Sear the pork in a large cast iron pan over high heat on all sides.
4. Place the pan directly in the oven, sprinkle pork with the spices and shake around in the pan to cover the pork.
5. Roast for 12 minutes for a slightly pink interior.
6. Remove the pork from the pan and let it rest on a wire rack.
7. Add the cider to the pan and return to the stove to reduce by half.
8. Whisk in cold butter and serve over the pork.

Serve with caramelized apples and fennel and roasted potatoes. Goes perfectly with Pinot Noir.