

## Volpi Traditional Prosciutto Pork Tenderloin

Prep Time: 15 minutes

Cook Time: 35 minutes

Yield: 4 servings

### Ingredients

#### For Pork Tenderloin:

- 2 lbs Pork Tenderloin (1 Filet), pat dry
- 1 package Volpi Traditional Prosciutto
- 2 teaspoons Kosher Salt
- 1 tablespoon Extra Virgin Olive Oil

#### For Sauce:

- 1 cup of peeled and quartered red apples
- 1 sprig Rosemary
- 1 cup dry White Wine
- 2 teaspoons granulated sugar
- 2 teaspoons cornstarch + 1 teaspoon water

#### To prepare Tenderloin

1. Pre-heat oven to 375 degrees F.
2. Unpack Volpi's Traditional Prosciutto and separate the layers, spreading them on top of a cutting board  $\frac{1}{4}$ " apart and on top of each other (shingled)
3. Season the pork on both sides with kosher salt
4. Place the pork tenderloin upside down along the middle of the layers of prosciutto. Wrap tightly lengthwise by folding the layers on top of each other. Close the ends towards the bottom of the tenderloin.
5. Refrigerate for 5 minutes
6. Pre-heat a saute pan on medium high heat. Add the olive oil.
7. Place the tenderloin seam side down and brown on each side for approximately 3 to 4 minutes each side. Use tongs to hold the tenderloin on its side to brown. If heat is too high, lower to medium. You want a rich, golden brown but no burnt pieces.
8. Once all sides are browned, transfer to oven and roast for 10 minutes. Remove and allow to rest before slicing in  $\frac{1}{4}$  inch thick slices.

#### To prepare sauce:

1. Turn back the pan to medium heat, deglaze with wine. Allow to simmer.
2. Add apples and rosemary, and cook until apples are tender, approximately 10 minutes.
3. Add sugar and stir to dissolve.
4. Prepare a slurry (consistency should be like heavy cream) using cornstarch and water.

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For Volpi Foods

5. Whisk slurry into sauce while stirring constantly with a whisk. It will thicken slightly. Cook for 1 more minute while stirring.
6. To plate, slice tenderloin and place on top of apples and sauce. Garnish with fresh rosemary.