

GAINNEY

VINEYARD

Pork Tenderloin Wrapped in Pancetta
Pairs wonderfully with the Gainey *Limited Selection* Merlot!

PORK TENDERLOIN:

2 pork tenderloins
12 slices pancetta
salt & pepper to taste
2 tablespoons olive oil

BLUE CHEESE BUTTER:

4 tablespoons blue cheese, room temperature
1/2 cup butter, softened
1 teaspoon shallots, minced
1 tablespoon parsley, chopped

PORK TENDERLOIN:

Preheat oven to 400 degrees. Cut the tenderloin into 6 “medallions” about 1 inch in thickness. Wrap a slice of pancetta around each piece and secure with a toothpick. Season with salt & pepper. Heat the olive oil in a sauté pan until very hot. Sear the medallions about 4 minutes on each side. Place the pork in the oven for about 10 minutes. Remove from oven. Remove the toothpicks, and serve with a slice of the blue cheese butter on top.

BLUE CHEESE BUTTER:

Thoroughly mix all ingredients. Spoon the butter mixture onto waxed paper and roll to form a 1/2 inch diameter log. Twist the ends and refrigerate for 1 hour. Unroll the log and slice into 1/4 inch thick rounds. Place the rounds on top of the cooked pork and serve.

Serves 6