

CS

SP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

## Pork Tenderloin with Caramelized Apple

*Cave Spring Chardonnay*

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### INGREDIENTS

- (4) 6 oz. Pork Tenderloin
- 4 oz. pepperpress or watercress
- 1 tbsp. cold butter
- season with salt, ground pepper and thyme to taste
  
- 3 Crispin apples - peeled, cored and sliced into 1/8 inch
- 1/2 cup icing sugar
  
- 1 bottle Cave Spring Chardonnay

Serves 4

## Pork Tenderloin with Caramelized Apple

### PREPARATION

Lightly dust apple slices in icing sugar. Sauté in butter for 25 seconds on each side. Remove apples from pan, place on plate lined with paper towel. Arrange cooled slices in four neat piles on baking sheet with parchment paper. Place in pre-heated oven (350°F) for 5 minutes or until edges of apples begin to crisp.

Season pork with salt, pepper & thyme. Place in pre-heated skillet over high heat. Sear all sides for 2 minutes. Transfer to pre-heated oven (350°F) for 6 minutes. Remove from oven and let rest 5 minutes. Add (5oz.) Chardonnay to pan juices. Let simmer.

Set apple on appetizer plate and place small amount of cress on top. Slice pork into medallions and place over greens. Spoon Chardonnay 'jus' over pork and drizzle a teaspoon on edge of plate. Garnish with cress and fresh pepper.

*Pour remaining Chardonnay into four glasses and enjoy!*

Kevin Maniaci | Chef | Inn On The Twenty



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