

PANCETTA-WRAPPED PORK TENDERLOIN

PAIR WITH 2022 LYTTON SPRINGS

RIDGE
VINEYARDS
Exceptional single-vineyard wines since 1962



Pork Tenderloin from Fatted Calf

INGREDIENTS

Serves 4

- 1 trimmed pork tenderloin
- Sea salt
- Ground black pepper
- 2 tablespoons white wine
- ¼ cup Dijon mustard
- 3–4 tablespoons chopped rosemary
- 2 ounces thinly sliced pancetta or pancetta tesa

INSTRUCTIONS

Preheat the oven to 425°F.

Season the tenderloin with sea salt and freshly ground pepper. In a small bowl, mix together the mustard and white wine. Using a pastry brush or your hands, cover the tenderloin liberally with the mix. Sprinkle rosemary evenly over the roast.

Neatly cover a 10x10-inch square of waxed paper or parchment with the slices of pancetta so that they are overlapping one another by about ½-inch. Lay the tenderloin 1 inch from the bottom of the sheet, parallel to the edge. Fold the bottom inch over the tenderloin, and then roll the paper around the tenderloin. The pancetta should be tightly wrapped around the tenderloin. Remove the paper.

Place the roast onto a rack fitted over a baking sheet or roasting pan and place in the middle of the oven. Roast for about 20 minutes or more until the pancetta is golden and crisp and a meat thermometer reads 140°F when inserted into the thickest part of your roast.

Remove from the oven and let rest for 5–10 minutes. Slice into 1-inch rounds.

Share your
#RidgeHolidayFeast
pictures with us.
@RidgeVineyards

