

ibérico de bellota ta recipes

Solomillo asado con manzanas

(Roasted Iberico de Bellota Pork Loin
with apples)

Serves 4

- 1 ea Iberico de Bellota Pork Loin (1/2 lb)
- 1 tbl Unsalted Butter
- 2 tbl Spanish extra virgin olive oil
- 1 ea Gold Delicious apple—peeled,
cored and cut into 8 pieces
- 1 ea White onion, peeled and thinly sliced
- 5 sprig Fresh Oregano
- 1/4 tsp Salt
- 1/4 tsp Black Pepper
- 2 tbl Spanish Brandy
- 1/2 cup Chicken Stock

Pre-heat oven to 250 degrees

Cut off and discard the ends of the loin.
Cut the loin in half.

In large sauté pan, heat the butter and olive
oil over medium heat.

Add the apple pieces and cook until they
start to become soft and browned about
8–10 minutes

continued on opposite side



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Remove the apples from the pan set them aside

Add the onions to the pan and cook until they start to brown, 4 to 5 minutes

Return the apples to the pan and cover with oregano sprigs

Season the loin with salt and pepper

Place the meat on top of the apple/onion mixture

Tilt pan slightly and spoon a little of the oil butter mixture over the pork.

Put sauté oven in oven

Bake until thermometer reads 140 degrees, about 25–30 minutes (turn loin after 10 minutes)

Remove from oven and remove pork from pan and wrap in aluminum foil to keep warm

Place sauté pan over medium heat

Add brandy and cook until reduced by half—about 1 minute

Add chicken stock and cook until it thickens slightly, forming a sauce about 2 minutes

Slice each piece of Iberico de Bellota Pork loin in half, spoon a little sauce on plate and place piece of Iberico de Bellota Pork on top.

Add 2 pieces of apple on top and serve hot.



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