

Pork Loin with Harissa Romesco, Hazelnut and Bay Leaf Burnt Butter

Enjoy with 2019 Glen Garvald Shiraz Marsanne

Serves 2

Chef's Notes

Notes of hazelnut and bay leaf add subtle nuance to simple lean meats, while burnt red peppers express textures and flavours to boldly match the Shiraz Marsanne without overpowering the pronounced and bold aromas. The romesco can be as thick or thin as you like, depending on how much stale bread you want to use up.

Ingredients

For the harissa romesco

- 600g whole capsicum, roasted and peeled
- 80g confit garlic
- 120g hazelnuts, roasted and peeled
- 60g sherry vinegar
- 20g harissa paste
- 200g stale bread
- 1 tsp flaky salt

For the bay leaf burnt butter

- 150g butter
- 4 bay leaves
- 100g hazelnuts, roasted and peeled
- 1 tsp smoked paprika
- pinch flaky salt

- 300-400g piece pork loin

Method:

1. To make the harissa romesco, mix all ingredients together in a pan and cook together on a medium heat for 10-15 minutes, or until it has simmered lightly for around 5 minutes, allowing all the flavours to marry and the bread to soften. Blend well in a food processor, adding water to thin or bread to thicken to your desired consistency. Salt to taste and store in air tight container in the fridge.
2. To make the burnt butter, add the butter and salt to a saucepan much larger than you think you may require as the butter will foam quite a bit before/when it is ready.
3. On a medium heat, stirring occasionally, wait for the butter to foam. Once the foam has changed to a more golden nutty colour, and the aroma of toasted nuts is present, quickly add your hazelnuts, followed by the bay leaf and smoked paprika. Stir quickly with a whisk until the foam has ceased and take off the heat.
4. Strain some butter for cooking and set aside the remaining for when ready to use.

To Finish:

Sear the pork loin lightly in the burnt butter mixed with some extra virgin olive oil until cooked to your liking. Serve over romesco and finish with warm hazelnut burnt butter and a glass of Shiraz Marsanne.