

Pork Tenderloin with Plum and Balsamic Reduction

Enjoy with Levantine Hill Estate Cabernet Sauvignon
Serves 2

Chef's Notes

Pork is a perfect match for this full-bodied, yet graceful wine featuring intense signature aromas of blueberry, red currant, bramble leaf, ginger, cardamom and cayenne pepper. Served with a sweet plum and tart balsamic reduction sauce to finish.

Ingredients

- 400-500g pork tenderloin
- 1 tsp dried rosemary
- 1 Tbsp extra virgin olive oil
- 2 plums pitted and chopped
- 2 Tbsp balsamic vinegar
- 1 Tbsp brown sugar
- 1 Tbsp honey
- 2 Tbsp cranberry juice
- Salt and pepper

Method:

1. Heat oven to 200°C and line a baking tray with foil.
2. Season the pork with salt, pepper and rosemary. Heat olive oil in a heavy skillet over high heat and lay the tenderloin into the hot oil. Cook until the pork is seared, about 3 minutes per side. Transfer the pork to the lined baking tray.
3. Roast the tenderloin in the oven for 10-15 minutes. Remove the pork from the oven, cover with foil and allow to rest for 10 minutes before slicing into medallions.
4. While the pork is in the oven, cook the plums, balsamic vinegar, brown sugar, honey, and cranberry juice in a small saucepan over medium-low heat, stirring often, until the plums are soft, about 10 minutes. Transfer the sauce to a blender and blend until smooth.

To Finish:

Return the sauce to the saucepan and simmer until reduced and thickened to the consistency of apple butter, about 5 more minutes. Spoon plum sauce over the sliced pork to serve.