

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Pork in a Blanket

### Ingredients

1 pork tenderloin  
1 baguette (about 3 inches  
across is best)  
6 slices prosciutto  
2 tbsp. dried Herbes  
de Provence  
3 tbsp. olive oil  
Salt and pepper  
Twine

### Directions

Preheat oven to 375°F. Rub 1 tablespoon olive oil on pork, then coat pork with herbs, salt and pepper. Make a slice along top of baguette and gently spread open, scoop out some of the soft bread from inside.

Wrap prosciutto slices around pork to fully cover. Place wrapped pork inside baguette and tuck into bread. Trim the baguette ends to the length of pork. Start twine on one end and spiral down baguette, bring twine back crossing to other end and tie. Pour the rest of the olive oil over top and sides of baguette.

Place on baking sheet or roasting pan and bake until the center registers 145°F with a meat thermometer, about 30–35 minutes. When done, remove and let sit for 10 minutes. Remove twine and slice about an inch wide.

Serve with lightly dressed mixed greens.

### Wine Pairing Tip

We found the herbes de provence complements the Terraces Estate Pinot Noir beautifully, but don't stop there! With many of our wines, you can tweak this recipe to match nicely . . . think dried apricots and nuts, bacon and mushrooms. Try turning up the heat with some chilies and mango. Have fun, be creative and remember, it's always better with Bouchaine!