

# TAILS & TROTTERS

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## ***Loin Roast Recipe: Arista di Maiale (Roasted Herb-Stuffed Pork Loin)***

Time: 2 hours

*This is a common preparation in the Trattorias of Florence & northern Italy. Wonderfully adaptable preparation can be grilled over indirect heat, or baked in conventional oven.*

*1 loin roast*

*12 cloves garlic, peeled & chopped*

*3 tablespoons chopped fresh rosemary*

*4 tablespoons chopped fresh sage*

*Salt & freshly ground pepper*

*1/4 cup extra-virgin olive oil*

1. Preheat oven to 475°. Put garlic, rosemary, sage, and salt & pepper to taste into a small bowl. Toss well to combine and set aside.
2. Push the handle of a long wooden spoon through the center of one end of the roast, boring a hole through the entire roast and to the other end. Remove the spoon & then push it in again through the same hole several times, moving it around in a circular motion to widen the hole to about 3/4".
3. Working with small amounts, push the her mixture into the loin with the handle and your fingers, working first from one end & then the other, filling the cavity to the center. Put the pork roast, bone side down, into a deep roasting pan. Pat dry, rub it all over with olive oil, and season generously all over with salt & pepper.
4. Roast pork in oven until golden brown (the roasting pan will smoke slightly as the fat drips onto it), about 30 minutes. Reduce oven temperature to 350° and continue to roast until the internal temperature of the pork registers 140°, about 1 hour more. Transfer to carving platter & let rest for 10-15 minutes before carving into individual chops.

Serve with sautéed greens (e.g. kale or chard) & white beans.

Serves 4-6, depending on roast size.

## **White Beans with Sage**

Pick through & rinse 3 cups dried cannellini or great northern beans (about 1.3 lbs). Put beans into a medium pot & cover with water. Add 1/4 cup olive oil and 10 fresh sage leaves. Bring to a boil over high heat, then reduce heat to medium-low to maintain a very gentle simmer. Continue simmering gently, stirring occasionally, until the skins of the beans are tender and insides are soft, about 2 hours. Drain beans & transfer them to a large bowl. Add 1 cup olive oil and salt & pepper to taste. Toss gently and serve.

Makes 8 cups.

Adapted from:

*Saveur Magazine*, April 2006