



DRIED FRUIT-STUFFED PORK LOIN WITH PEARS

Serves 8-10	7 oz. (200 g) mixed dried fruit, such as apricots, figs, and cranberries	3½ oz. (100 g) baby spinach
ACTIVE TIME 30 minutes	Leaves of 3 sprigs fresh sage, chopped, plus extra to garnish	4 lb. (1.8 kg) boneless pork loin, butterflied (or ask your butcher to do this)
COOKING TIME About 1 hour 30 minutes	1 pinch paprika	5 tbsp (2¾ oz./75 g) unsalted butter
INGREDIENTS Extra-virgin olive oil	Scant 1 cup (240 ml) water	5 small pears
1 yellow onion, finely chopped	Finely grated zest of 1 orange, preferably organic	Juice of 1 lemon
2 cloves garlic, finely chopped	About 10 cooked chestnuts, chopped	1 tbsp maple syrup
	1 handful roasted hazelnuts, chopped	Leaves of 1 sprig rosemary, chopped, plus extra sprigs to garnish
		3 tbsp pear jam, warmed
		Salt and freshly ground pepper

1. Heat a little olive oil in a saucepan and cook the onion and garlic with a pinch of salt over low heat for 4-5 minutes, until softened. Stir in the dried fruit (cutting larger fruit into small pieces), along with the sage and paprika. Let cook for 2 minutes, add the the water, and let simmer for 5 minutes. Remove from the heat and let cool. Stir in the orange zest, chestnuts, hazelnuts, and spinach.
2. Open the pork, lay it flat, and season with salt and pepper. Top with the dried fruit mixture, leaving a 1¼ -1½-in. (3-4-cm) border all the way around. Starting at one long side, roll the meat up and tie it at regular intervals using kitchen twine. Preheat the oven to 350°F (180°C/Gas Mark 4).
3. Melt 3 tbsp (1¾ oz./50 g) butter in a Dutch oven over medium heat and brown the pork for 3-4 minutes on all sides. Place in the oven for about 5-10 minutes.
4. Wash the pears, cut them in half lengthwise, and coat with the lemon juice.
5. Melt the remaining butter, mix it with the maple syrup and chopped rosemary, and pour over the pears. Arrange the pears around the pork and cook, uncovered, for 50 minutes. Cover with the lid or aluminum foil and cook for an additional 10 minutes, or until the temperature of the meat reaches 145°F (63°C) in the center.
6. Remove from the oven and brush the roast pork with the warm jam. Cut into 1¼-1½-in. (3-4-cm) slices, garnish with rosemary sprigs and sage leaves, and serve with the pears.

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