

Chef from the Hood Recipes



Chef:

Dan Berman, Culinary Director

Restaurant:

Fiesta & Pacific Markets

Recipe:

Coriander Crusted Pork Loin Roast with Roasted Figs & Port Wine!

Coriander Crusted Pork Loin Roast with Roasted Figs & Port Wine!

Fiesta's deli manager and chef, Phillip Supnet says, "Chef Dan Berman and I came up with this recipe using figs to create a complimentary sauce to roasted pork. The classically Caribbean spices; along with port, figs and wine provide a flavor that is perfect with the pork. We think you'll love this dish!"

Ingredients:

- 3 pounds pork loin roast
- 2 T ground coriander (Morton & Bassett)
- 1 tablespoon sea salt (Sea Star)
- 2 teaspoons fresh cracked pepper
- 1/2 teaspoon nutmeg, fresh ground if possible

For the sauce:

- 16 medium fresh figs
- 2 teaspoons unsalted butter (Clover)
- 3/4 cup port wine (Ficklin)
- 3/4 cup dry red wine (Pacific Palate)
- 1/2 cup chicken stock (Imagine)
- 1 stick cinnamon (Morton & Bassett)
- 1 teaspoon fresh lemon juice

Procedure: Mix the dry ingredients together and rub them liberally all over the pork. Place in a cast iron skillet or on a roasting pan and cover loosely with a paper towel. Allow to rest at room temperature for about 30 - 45 minutes. Preheat oven to 350°. Remove paper towel and roast the pork in oven for about an hour (or about 20 minutes per pound; until the internal temperature of the pork is 140 degrees). Turn the pork every 15 minutes so that it browns evenly on all sides. When the roast is done cooking, remove from oven and allow to rest. Make the sauce while the roast rests (10 minutes).

Roasted fig sauce: Using a sharp knife, slash each fig 2 or 3 times (don't slash too deep). Melt the butter in an oven-proof pan over medium heat. Add the figs and cook for one minute. Deglaze the pan by pouring in the port and red wine. Bring to a boil, and then add the chicken stock and the cinnamon stick. Put the pan in the oven and roast for 5 minutes. Remove the figs and set aside. Reduce the cooking liquid on the

top of the stove until it is a saucy consistency (so it coats the back of a spoon). Whisk in the lemon juice. Place the figs back in the pan and swirl them around in the sauce.

To serve: Slice meat to portions desired. Spoon some figs and sauce over the top of each serving. Sweet potato chips and grilled summer vegetables are great sides with this dish.

Recipe serves 8.