

The Virtual

WINE & FOOD AFFAIR

November 7-8, 2020

Filet of Pork Winemaker's Style

FROM BALLETO VINEYARDS
IN PARTNERSHIP WITH CHEF ROGER PRAPLAN, LA GARE RESTAURANT
SANTA ROSA, CA

INGREDIENTS

2 5oz. filet of pork
1 tbsp. finely chopped shallots
1 cup Espagnole (*pre-made brown sauce*)
1/4 cup white wine
1/4 cup grappa
1 tbsp. raisins & grapes
Salt
Pepper

DIRECTIONS

1. Heat oven to 350 degrees. Then in a medium sauce pan, heat butter and oil together until melted.
2. While the butter and oil melt, season filets with salt and pepper to taste.
3. Sear filets in the hot pan until seared evenly on both sides. Then place in the oven for 5-7 minutes depending on thickness of the filets.
4. Remove filets from oven, take out of the pan and set aside to rest. Then, drain fat from the pan and add the shallots and white wine. Cook until reduced by half.
5. Once reduced, add grappa and flambe off the stove. Add raisins and grapes and cook for another 2-3 minutes.
6. Slice pork filets at an angle and arrange on a plate. Top with Espagnole, white wine pan sauce and enjoy!

WINE PAIRING

*Ballemto Vineyards
Russian River Valley Pinot Noir*

Pinot Noir is one of the most expressive grape varietals ever grown.

Ballemto's Russian River Valley Pinot Noir exhibits everything you'd expect from a serious Pinot. It combines full and captivating aromatics with a delicate texture – making it the perfect pairing for this simple, yet elegant French dish.



ballemtovineyards.com
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WINEROAD
SONOMA County, CA