

# PORK LOIN ROAST WITH WILD MUSHROOM PASTA

PAIR WITH 2019 SYRAH GRENACHE MATARO

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## INGREDIENTS

Serves 6-8

- 3 to 5 pound boneless or bone-in pork loin roast
- 3 to 4 cloves garlic
- 4 to 5 sprigs fresh thyme (or 2 teaspoons dried)
- 4 to 5 sprigs fresh rosemary (or 2 teaspoons dried)
- Approximately ½ cup olive oil
- ¼ cup dried wild mushrooms (boletus or truffes des pauvres)
- 1 cup veal stock
- 4 to 5 large fresh chanterelle mushrooms
- 6 to 8 cultivated mushrooms (such as white button or cremini)
- 4 to 5 tablespoons unsalted butter
- 1 shallot, finely minced
- ½ clove garlic, finely minced
- Salt and pepper
- 1 to 2 tablespoons zinfandel or rich red wine
- 1 to 2 tablespoons heavy cream
- Black pepper
- 1 to 2 tablespoons roughly minced parsley
- Fresh pappardelle pasta

## INSTRUCTIONS

Preheat oven to 300°F. Rub the pork loin with the garlic, thyme, and rosemary and season it with salt and pepper. Rub the seasoned pork loin with about ½ cup of olive oil and place it in a roasting pan, preferably with a meat rack. Roast for approximately 1 hour, or until a meat thermometer reads 145°F at the center of the loin. Turn the oven to the broiler setting and brown the roast for approximately 3-5 minutes under the broiler, monitoring closely, to achieve a nice golden crust on the top side. Allow the roast to rest for 20 minutes out of the oven before collecting the juices for drizzling over later.

Soak ¼ cup dried wild mushrooms in 1 cup hot veal stock for 20 to 30 minutes. Pick over the soaked mushrooms, rinsing them if necessary, and slice them into ¾-inch slices if they are large. Slice 4 to 5 chanterelles, enough to equal about 3 cups, and 6 to 8 cultivated mushrooms, enough to equal about 1 cup.

To cook the ragout, melt 2 tablespoons of the butter in a sauté pan over medium heat. Sauté the dried, soaked mushrooms for about a minute, then add the chanterelles and cultivated mushrooms. Stir together for a minute, then add 1 shallot and ½ clove garlic, both finely minced, and salt and pepper to taste. Add 1 or 2 tablespoons of zinfandel and the strained veal stock, and bring the ragout to a boil. Finish the ragout with the remaining 2 to 3 tablespoons butter and 1 to 2 tablespoons heavy cream and remove from the heat. Taste for salt and add an ample amount of freshly-ground black pepper.

Cook fresh pasta in boiling salted water until al dente then strain and toss with the ragout. To serve, transfer the pasta to a warmed bowl and top with 1 to 2 tablespoons roughly minced parsley. Slice the meat from the roast, place on top of the pasta, and drizzle with reserved pork juices.

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