



PORK TENDERLOIN WITH L8 HARVEST APRICOT BUTTER

Adaptation from Chef Mark Picone



L8 HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged for years.

Ingredients: Pork Tenderloin:

1 pork tenderloin, cleaned and cut into medallions
15 ml sage, fresh, chopped
Olive oil
Salt, freshly ground pepper

Yukon Gold Potato and Corn Toss:

30 ml olive oil
500 gm Yukon gold potatoes, peeled and diced
1 bay leaf
1 shallot, peeled and minced
1 ea corn on the cob, cooked and kernels removed
6 ea red bell pepper, diced
15 ml herbs, fresh such as marjoram, rosemary
6 lemon, juice
Salt, freshly ground pepper

Apricot Butter:

450 gm apricots, fresh, washed and pits removed
125 ml wine – Viognier
45 ml L8 Harvest Vinegar
1 ea shallot, peeled and minced
5 ml ginger, fresh, minced
2 ml paprika, smoked
2 ml allspice, ground
2 ml turmeric
2 ml cardamom, ground
45 ml honey
Salt, freshly ground pepper





PORK TENDERLOIN WITH L8 HARVEST APRICOT BUTTER



L8 HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged for years.

Method Pork Tenderloin:

- Season medallions with olive oil, sage and seasoning.
- Sear in a medium hot pan until desired doneness – about 71°C or 160°F internal temperature.

Method Yukon Gold Potato and Corn Toss:

- Heat oil over medium high heat in large skillet.
- Add potatoes, bay leaf and season with salt and pepper. Brown on all sides, tossing occasionally.
- Add shallot and cook until soft – about 3 minutes.
- Add corn, bell pepper and cook until heated – about 2 minutes.
- Add herbs and lemon juice and cook another minute.
- Correct seasoning

Method Apricot Butter:

- Combine all ingredients except honey and seasoning in a large sauce pan.
- Simmer uncovered until apricots are softened – about 10 – 12 minutes.
- Remove from heat and allow to cool.
- Transfer mixture to a blender and puree until smooth.
- Strain the puree through a fine mesh strainer into a bowl.
- Stir in the honey and season to taste.

Side Notes"

1. The Apricot butter is not a real butter but more like a wonderful spread, this is quite versatile in the kitchen with duck breast or even halibut filets.
2. for plating place a small amount of Yukon potato and corn mixture in the centre of the plate. Top with cooked pork medallion. A spoonful of the apricot butter can be drizzled off the side of the medallion