



Savory

**SMOKED EOLA
HILLS PORK LOIN
WITH ROSEMARY
ARANCINI & SPRING
CHERRY SUGO**

Ingredients

Rosemary Arancini

- 16 oz. Cooked arborio rice (risotto) cooled
- 2 oz. Rosemary leaves (minced)
- 4 oz. Parmesan cheese (grated)
- 2 eggs (cracked and whipped)
- 6 oz. GF flour (I use Bob's Red Mill 1 to 1)
- 2 oz. salt
- 12 oz. GF panko
- Olive oil for frying (about 4 cups)

Spring Cherry Sugo

- 4 oz. Cherries (pitted and cut in half)
- 1 oz. Honey
- 1 oz. Shallots (minced)
- 1 oz. Olive oil

Instructions

Rosemary Arancini Method of Preparation

1. In a medium saucepan or a high-walled sauté pan, begin to heat the olive oil to 350 degrees.
2. In a mixing bowl, combine the cooked arborio rice, parmesan cheese, and rosemary. Mix until all ingredients are combined, start to form 2-oz balls, and set aside.
3. Create a breading station in 3 separate bowls with the flour to start, whipped eggs in the middle, and panko at the end. Season the panko with salt.
4. Dredging each risotto ball through the flour, then to the egg, and finishing it off with the panko. Setting aside and making sure each risotto ball is fully covered in panko.
5. Using a slotted spoon, slowly add 4 at a time arancini to the hot oil and cook until golden brown.
6. Season with a little salt and serve warm.

Spring Cherry Sugo Method of Preparation

1. Combine all ingredients in a small saucepan over medium heat and cook until the shallots are soft and the cherries begin to break down.
2. Remove from heat and blend until smooth.

Appetizer Set Up

- Crisp arancini (12)
- 12 1 oz. slices of cooked pork tenderloin
- Spring cherry sugo

Assembly

- Placing the pork slice atop the arancini and using a toothpick or skewer to hold in place.
- Use a small spoon to dollop a little of the cherry sugo, finish with microgreens and serve.