

BAKED PORK LOIN IN HAZELNUT SAUCE

SERVES: 4

INGREDIENTS

2 lbs (900 g) pork loin
1/2 cup (100 g) hazelnuts
1 white onion (medium)
2/3 cup heavy cream
2/3 cup stout beer
3 bay leaves
dried rosemary and salt to taste

METHOD

1. Preheat the oven to 475°F.
2. Sprinkle a generous amount of fine salt all over the pork loin and massage it into the meat. Lay the loin in a casserole dish.
3. Grind the hazelnuts in a food processor. Finely mince the onion. Scatter the minced onion around the meat and pour half of the ground hazelnuts over the meat. Sprinkle with dried rosemary.
4. Place the meat in the oven at 475°F and roast for 8-10 minutes. After that, take the meat out, flip over and add the remaining ground hazelnuts to the other side of the loin. Sprinkle dried rosemary onto this side, too. Return the meat to the oven and roast this side for another 8-10 minutes. This procedure toasts the hazelnuts and gives the meat a quick dry roast.
5. After the quick roasting is done, take the meat out again and lower the temperature to 400°F. Flip the meat again, so that the freshly toasted hazelnuts are now facing downwards. Pour the stout beer and cover the casserole dish with aluminium foil. Return the meat to the oven and bake it covered for 40 minutes.
6. After 40 minutes, take the meat out again and flip it over one more time. Add the cream and return the meat to the oven. Now bake it uncovered for 1 hour. Pork loin is fully cooked when it doesn't release any water when pricked with a toothpick, or when it reaches an internal temperature of 145°F.
7. Take out the pork loin from the casserole dish, scraping down any hazelnuts coating it. Cut it into 1/2" slices. Transfer the gravy to a tall container and blend - if the hazelnuts were finely ground it may not get very smooth but that is not important. Return the sliced meat back into the casserole dish and pour the blended hazelnut sauce over it.