

Pork Loin Rouladen stuffed w/ Shitake mushrooms, Collard greens and Prociutto

Side dish suggestion:

Mashed potatoes and mixed salad w/orange segments & toasted pumpkin seeds

Ingredients for 4 servings:

Stuffing

- 1-1/2 Oz. dried Shitake mushrooms
- 2 cloves Garlic, minced
- 2 stalks Scallions, minced
- 6 large Collard green leaves, sliced into fine stripes
- 2 Oz. diced Prociutto
- 1 tbsp. Balsamic vinegar
- 3 tbsp. Olive Oil
- White wine to cover mushrooms
- Salt & pepper to taste

For a taste twist you can add Mango or Pine nuts.

Marinate mushrooms with all ingredients over night (min. 2 hours).

Save marinade.

Thinly slice the marinated Shitake mushrooms and sautee with Collard greens until soft. Season to taste, add Prociutto and let cool.

- 2 lbs scallopini cut pork, very thin (pounded, ~ 1/8" thin)
- 1 Oz. crumbled Blue cheese
- 1/2 cup White wine to de-glaze
- 1/2 tsp. Corn starch to thicken the sauce

Sprinkle "pork sheets" sparsely with Blue cheese and place about 1-1/2 to 2 tbsp. of the stuffing mixture on the less wide end. Roll pork up tightly, tucking in the stuffing. Secure rolls with toothpicks if necessary and **chill for 15-20 minutes** in the refrigerator.

Pre-heat Cook-N-Dine to 3. When reached, set temperature to 7. Wipe cooking center with Olive oil. Cook rolls, turning them 3 times, about 2-3 minutes per side. Now baste rolls with reserved marinade. When about done, move rolls into the Warming area and let rest for 2-3 minutes.

Meanwhile lower temperature to 5. "De-glaze" residues with 1/2 cup White wine. When simmering, add mixture of 2 tbsp. White wine and 1/2 tsp. Corn starch. Whisk everything together until smooth and coats the back of a spoon (culinary term "Nappe").

Cut each roll on bias (diagonal cut across) or slice into medallions and serve.

Recipe: curtesy of Master Chef Markus Viks, Chicago.