

Pork and Leek Wellington with Port Sauce

Category: Pork

Servings: 4

Rating: 10

Source: Lucy's Kitchen, by Lucy Waverman

Description:

Serve a cool New World Pinot Noir with this wonderful dish. Root Vegetable Gratin is a great accompaniment.

Ingredients:

prosciutto	4 slices, chopped
leek	3 medium, chopped, white parts only
olive oil	2 tablespoons
dijon mustard	4 teaspoons, in all
cream	1/2 cup, in all
thyme	1/2 teaspoon, dried
puff pastry, packaged	6 ounce package
egg	one, beaten
salt	to taste
pepper	to taste
chicken stock	one cup, low salt
pomegranate juice	1/2 cup
port	1/2 cup
pork tenderloin	one pound

Instructions:

Sauté prosciutto and leeks in the olive oil until they have softened, about 3 minutes. Stir in one tablespoon of mustard, 1/4 cup of cream, and the thyme and bring to a boil. Cook until thickened, about one minute in a wide based pan.

Roll the puff pastry into a 12"x10" rectangle and spread the leek mixture on it. Leaving a 1" border all around. Brush the border with beaten egg, season the pork with salt and pepper, and place it on the pastry. Fold the pastry over the pork to enclose it like a large spring roll.

Place the pastry seam side down on a baking sheet and cut 3 slashes across the top. Brush with egg and bake in a pre-heated 425° oven until it is golden brown, about 20 to 25 minutes.

Combine port, pomegranate juice, and stock in a pan and bring to a boil and cook until reduced until thickened, about 4 to 6 minutes in a wide based pan. Stir in one teaspoon of mustard and 1/4 cup of cream. Bring to a boil and cook until the sauce has thickened to the consistency that you would

like.

Cut the pork into slices and serve with sauce.