



Baileyana Grand Firepeak Cuvee Chardonnay

Simply our best of the best. This wonderfully rich and elegant wine has incredible concentration. Opulent flavors of pear, pineapple, and citrus marry with the undertones of toasty oak. Classic French in style, with a kiss of California sunshine.

Pork Loin Stuffed with Figs, Almonds and Chevre

Serves 4 as an entrée

2 pounds boned loin of pork
4 tablespoons olive oil
1 onion finely chopped
2 cloves of garlic
4 dried figs, chopped
¼ cups sliced almonds
1 ½ cup fresh breadcrumbs
1 tablespoon lemon juice
½ cup Chevre cheese (goat cheese)
1 tablespoon chopped fresh arugala
1 egg yolk
Kosher salt and fresh pepper to taste

Preheat oven to 400 degrees. For the stuffing: heat 3 tablespoons of the oil in a pan, add the onion and garlic, and cook gently until softened. Remove the pan from the heat and stir in the bread crumbs, figs, almonds, chevre and arugala, lemon juice, and egg yolk. Season to taste with salt and pepper.

Remove any string from the pork and unroll the belly flap, cutting away any excess fat or meat to enable you to do so. Spread half the stuffing on the flat piece and roll up, starting from the thick side. Tie at intervals with string.

Pour the remaining oil into a small roasting pan and put in the pork. Roast for 1 hour and 15 minutes. Form the remaining stuffing into balls and add to the roasting pan around the meat 15-20 minutes before the end of cooking time of the roast.

Remove the pork from the oven and let it rest for 10 minutes. Carve into thick slices and serve with the stuffing balls and any juices from the pan. Serve with a nice basmati wild rice. A bottle of Grand Firepeak Cuvee Chardonnay is the perfect accompaniment!