

## **Southern Roo Cabernet Shiraz**

### **Fig and Blue Cheese stuffed Pork Tenderloin with Maple Butter**

#### Ingredients:

2 pork tenderloins, trimmed  
2 fresh figs, thinly sliced  
1/3 cup (80ml) crumbled blue cheese  
1/3 cup (80ml) walnuts, chopped  
1/4 cup (60ml) butter, softened  
1 teaspoon (5ml) olive oil  
2 tablespoons (30ml) maple syrup  
maple butter

#### Directions:

1. Preheat oven to 450°.
2. Slice the pork in half lengthwise being sure not to cut all the way through
3. Lay pork flat on cutting board and cover with plastic wrap
4. Using a meat tenderizer or rolling pin, pound pork until flat
5. In a mix bowl combine blue cheese and walnuts
6. Season pork inside and out with salt and pepper
7. Place fig slices along pork and top with blue cheese and walnut mixture
8. Fold over pork tenderloin, and wrap tenderloins with twine, in 1 to 2 inch intervals
9. Place sauté pan over medium-high heat, and sear pork on all sides
10. Place pork in preheated oven set a 450 degrees Fahrenheit and roast for approximately 15 minutes or until has reached desired tenderness
11. In a separate bowl place butter and maple syrup. Mix thoroughly until well combined.
12. Place maple butter in fridge to set
13. When pork is fully cooked remove from oven and let rest.
14. Slice pork in thin slices and top with a dab of maple butter
15. Serve pork with roasted baby potatoes and fresh seasonal vegetables