

## ***Noisettes de porc aux pruneaux***

(Sautéed Pork Noisettes with Prunes) - serves 12

### **INGREDIENTS**

60 pitted prunes, soaked in 3 cups of Vouvray demi-sec wine for two hours prior to cooking  
4-1/2 pounds pork tenderloin (about 6 whole tenderloins)  
Salt  
Pepper  
6 tbsp unsalted butter  
1-1/2 cups beef broth  
1-1/2 cups heavy cream  
6 tsp good quality white wine vinegar (or more to taste)

### **METHOD**

1. If the shiny skin – the silver skin – is still attached to the tenderloins, remove it by sliding a small paring knife under the skin and trimming it off in strips. Cut the tenderloins into noisettes by slicing the thick end between  $\frac{3}{4}$  and 1 inch thick and then slicing progressively thicker as the tenderloin tapers, so that each noisette has the same amount of meat. Plan to end up with 36 noisettes. Take the slices from the thinner end of the tenderloin, place them end down on the cutting board, and press on them with the heel of your hand, flattening them so that all the noisettes end up being about the same thickness. Season them with salt and pepper.
2. Drain the prunes, reserving them and the wine separately. Heat the butter in a sauté pan (or two) just large enough to hold the noisettes. Heat the butter until it foams and the foam begins to subside. Put in the noisettes. Sauté from 4 to 5 minutes on each side until one of the noisettes springs back when you press it with your finger. (If you're unsure, cut into one.)
3. Transfer the noisettes to a heated plate, and pour the cooked fat out of the sauté pan. Pour in the wine and reduce over high heat, while scraping the bottom of the pan with a wooden spoon, to about  $\frac{3}{4}$  cup. Add the broth and boil down again until the mixture is lightly syrupy. Pour in the cream, stir in the reserved prunes, and simmer while whisking until the sauce has the consistency you like. Be careful not to make it too thick. Stir in the vinegar and any juices released by the noisettes, and simmer for a few seconds more. Season to taste with salt, pepper and maybe a little more vinegar.
4. Arrange on heated plates (3 to a plate) and spoon the sauce and 5 prunes over each serving.