

# GARLIC & HERB CRUSTED ROAST PORK LOIN

PAIRED WITH PELKAN CABERNET FRANCIS

This roast pork loin is the perfect centerpiece for a cozy dinner. The richness of the pork is balanced by a crust of fresh rosemary, thyme, and sage, herbs that naturally echo the signature spice and earth notes found in our Trinitas Cabernet Franc. The result is a seamless pairing where the food and wine elevate one another.

## Ingredients:

### The Roast

- 1 (2.5 to 3 lb) Boneless Pork Loin Roast
- 2 tbsp Olive oil (for searing)

### The Herb Paste

- 4 cloves Garlic, minced
- 1 tbsp Fresh Rosemary, chopped finely
- 1 tbsp Fresh Thyme leaves
- 1 tsp Dried Sage (or 1 tbsp fresh)
- 2 tbsp Olive Oil
- 1 ½ tsp Kosher Salt
- 1 tsp Coarse Black Pepper

### For Serving

- Fresh rosemary sprigs (garnish)
- Roasted root vegetables (carrots, parsnips, or potatoes)



## Directions:

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1. **Preheat & Prep:** Preheat your oven to 375°F (190°C). Pat the pork loin very dry with paper towels to ensure a golden crust.
2. **Make the Paste:** In a small bowl, combine the minced garlic, chopped rosemary, thyme, sage, salt, pepper, and olive oil. Mix until it forms a coarse wet paste. Rub this mixture generously all over the pork loin, pressing it firmly into the fat cap.
3. **The Sear:** Heat a large cast-iron skillet or heavy-bottomed pan over medium-high heat with a drizzle of oil. Sear the pork loin on all sides until golden brown (about 2-3 minutes per side). Chef's Tip: Sear the fat cap side last to render the fat slightly and crisp the herbs.
4. **The Roast:** Transfer the skillet directly to the oven (or move the pork to a roasting pan). Roast for 45–60 minutes, or until an internal meat thermometer inserted into the thickest part reads 145°F (63°C).
5. **Rest:** Remove the roast from the oven and transfer it to a cutting board. Tent loosely with foil and let it rest for at least 10–15 minutes. This step is crucial to keep the meat juicy.
6. **Serve:** Slice into thick medallions and serve alongside roasted vegetables.

## Why This Pairing Works:

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The natural acidity of this Cabernet Franc cuts through the richness of the roast pork, while the wine's characteristic notes of dried herbs, pepper, and dark fruit perfectly complement the rosemary and thyme crust.

*Enjoy!*