

PORK *with* FONTINA, PROSCIUTTO *and* SUNDRIED TOMATO SAUCE

Chef/Owner Susan Spicer, Bayona, New Orleans

Yield: 2 servings

method

- Pound pork to $\frac{1}{8}$ " thickness. Season with salt and pepper.
- Place sage and one thin slice **MezzaLuna Fontina** in the center of each pork scallopini. Top with prosciutto and dredge in flour.
- Add oil to a hot sauté pan, and sauté the prosciutto-covered side of pork; flip, and cook other side. Remove pork from pan.
- Deglaze the pan with Marsala. Stir in brown butter and sundried tomatoes.
- For service, plate pork and top with sundried tomato sauce. Serve with greens and pasta.

ingredients

- 5 ounces pork loin, divided in half
- Salt and pepper to taste
- 4 sage leaves
- 2 ounces **MezzaLuna Fontina**, thinly sliced
- 2 ounces prosciutto, thinly sliced
- Flour for dredging
- 1 tablespoon cooking oil
- 2 tablespoons Marsala
- 4 tablespoons brown butter (note: to prepare brown butter, cook butter in a small sauté pan over medium heat until golden brown.)
- 1 tablespoon sundried tomatoes, diced

"For the famous Swiss 'Wurst-Chaes Salat,' I dice zesty Grand Cru Gruyère, MezzaLuna Fontina and Lyoner (a type of pork sausage that is usually eaten cold). I toss these ingredients with a creamy dressing and serve with a crusty bread."

Felix Roth,
Co-owner and Technical Director