



Recipes by Hubert Keller

Oven-Roasted Curried Pork Loin on Green Lentils and Sautéed Apples

Ingredients:

(Yields: 4 servings)

- 2 to 2½ pounds of boneless top loin pork roast, trimmed and tied at room temperature.
- Salt and pepper to taste
- 2 teaspoons curry powder
- 1 tablespoon virgin olive oil
- 1 onion halved and cut into ½ inch slices
- 2 carrots, cut into ½ inch slices
- 2 cloves garlic, lightly crushed
- 2 golden delicious apples, peeled, cored, and finely diced with peel and core reserved
- ½ cup dry white wine
- 2 cups chicken broth or water
- ½ tablespoon butter
- 1 ½ cups dried green or French lentils, rinsed
- 5 cups cold water
- 1 carrot, peeled
- 1 small onion
- 1 bay leaf
- 1 tablespoon virgin olive oil
- 2 tablespoons finely minced onion
- 2 teaspoons curry powder
- 3 to 4 tablespoons cream
- 4 small zucchini, cut into matchsticks
- 2 tablespoons finely sliced chives, for garnish

Directions:

Preheat the oven to 350. Season the pork with salt, pepper, and curry powder. Heat olive oil in a casserole and sear pork on the stovetop over medium-high heat for about 10 minutes, turning frequently until brown on all sides. Stir in the onion, carrots, garlic, apple peel and cores, and cook for 2 minutes longer. Transfer the casserole to the oven and roast for 30 minutes, turning the pork every 10 minutes. Ass the wine and cook for 15 minutes. Add the broth, cover tightly, and keep warm. Strain the drippings from the casserole into a small saucepan and reduce over medium-high heat to ½ cup (if necessary, add water to make ½ cup) Set aside.

Heat the butter in a skillet and sauté the apples over medium-high heat for 2 to 3 minutes, or until tender. Set aside. Place the lentils and water in a saucepan and bring to a boil. Add the carrot, onion, bay leaf, salt, and pepper. Reduce the heat to low, cover, and simmer, stirring occasionally, for 35 minutes, or until tender. Drain the lentils, reserve the carrot and discard the bay leaf and onion. Finely dice the carrot and set aside. Heat ½ tablespoon of the olive oil in a saucepan and sauté the minced onion and curry powder over low heat for 6 minutes, or until the onion is translucent. Stir in the cream, Lentils, and reserved diced carrot, and adjust the seasonings, if necessary. Keep warm. Heat the remaining ½ tablespoons of olive oil in a sauté pan and sauté the zucchini over high heat for 3 minutes, or until tender. Season with salt and pepper and keep warm. Place the curried lentils in the center of a warm serving platter. Slice the roasted pork loin into ¼ inch thick slices and arrange them, overlapping in a circle over the lentils. Place the sautéed apples over the pork , and spoon the sauce all around the lentils. Scatter the sautéed zucchini over the sauce and garnish with the chives. Serve immediately.