



# MARBELLE ENTERTAINS

Savory and Sweet Recipes  
for Every Occasion from  
the Master Chocolatier

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MARIBEL LIEBERMAN

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RIZZOLI  
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## Pork Loin Stuffed with Prunes, Walnuts & Bacon

The pork tenderloin is a cut from the area between the shoulder and back legs of the pig. A stuffing of dried fruit, walnuts, and bacon balances sweet and savory.

• SERVES 8 •

**¼ cup (60 ml) extra-virgin olive oil**

**3 shallots, thinly sliced**

**8 strips bacon, chopped**

**6 ounces (170 g) cremini mushrooms, thinly sliced**

**3½ cups (430 g) pitted prunes or dried apricots, chopped**

**¼ cup (35 g) dried cherries**

**¼ cup (35 g) raisins**

**¼ cup (25 g) walnuts**

**¼ cup (10 g) fresh flat-leaf parsley, chopped**

**1¼ teaspoons (6 g) kosher salt**

**½ teaspoon (2 g) freshly ground black pepper**

**One 2½-pound (1.2-kg) pork tenderloin, silver skin removed**

Preheat the oven to 400°F/205°C.

In a medium ovenproof skillet, heat 2 tablespoons (30 ml) of the oil over medium heat. Add the shallots and cook, stirring occasionally, until translucent, about 4 minutes. Add the bacon and cook, stirring occasionally, until browned, 3 to 4 minutes. Add the mushrooms and continue to cook until the mushrooms start to soften, about 3 minutes. Add the prunes, cherries, raisins, walnuts, and parsley and cook, stirring, until soft, about 5 minutes. Season with ¼ teaspoon (1 g) salt and ¼ teaspoon (1 g) pepper. Cook for 1 additional minute, stirring constantly. Transfer to a plate and set aside. Wipe out the skillet and reserve.

Using a sharp knife, cut a slit all the way down the long end of the tenderloin, making sure not to cut all the way through. Open the tenderloin like a book. Cover the pork with a piece of plastic wrap and pound it with the flat side of a meat mallet until about ¼ inch (6.5 mm) thick, taking care not to tear the meat.

With a spoon, spread the mushroom mixture evenly over the surface of the meat, leaving a ½ inch (1.2 cm) border free on all sides.

Roll up the meat tightly, jelly-roll style, and truss with twine or secure with 6 to 7 toothpicks. (Try to poke the toothpicks through parallel to one another to create a flat cooking surface.) Season all over with the remaining 1 teaspoon (5 g) salt and ¼ teaspoon (1 g) pepper.

Heat the remaining 2 tablespoons (30 ml) oil in the reserved skillet over medium heat. Once the oil is hot, add the pork seam-side or toothpick-side down and sear until browned all over, about 2 minutes per side. Transfer the skillet to the oven and roast until the pork is just cooked through and an instant-read thermometer registers 145°F/62°C in the thickest part of the meat, 18 to 20 minutes.

Transfer the pork to a cutting board, brush with any pan drippings, and allow to rest for 10 minutes before removing twine or toothpicks and slicing.