

# Espresso & Coriander-Dusted Pork Tenderloin with Molasses Reduction

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## Ingredients

2 pork tenderloins (about 1.5 lbs total)

2 Tbsps olive oil

1/2 cup whole espresso beans

1/8 cup whole coriander seeds

1/8 cup whole black peppercorns

1 Tbsp kosher salt

1/2 Tbsp white sugar

6 oz molasses

4 oz water

2 Tbsps sugar

1 tsp garlic, minced

## Preparation

### Espresso/ Coriander Dust

Place the espresso, black pepper and coriander in a spice mill and grind to powder. Empty into a small bowl, mix in salt and sugar. Set aside.

### Molasses Reduction

In small sauce pan add molasses, water, sugar and garlic. Reduce until sugar has dissolved, about 5 minutes.

### Pork

Rub the pork tenderloin with the espresso/coriander dust. Using a medium sauté pan on high heat add the oil, place the pork in the pan and sear on all sides until desired doneness. Remove pork from the pan and set aside. Drain excess oil from pan and add molasses reduction, cook until slightly thick. Slice the pork and spoon the sauce on top. Garnish with spiced pecans.

Wine Suggestion: Chateau St. Jean Merlot, California