

**PORK LOIN with Roasted Sage Potatoes** Serves 8

1/2 cup chopped pancetta  
10 garlic cloves.  
1/2 tablespoons fennel seeds  
6 tablespoons olive oil  
1 glass dry white wine  
1/2 tablespoon chopped fresh sage or 1 teaspoon dried rubbed sage  
1/2 tablespoon chopped fresh rosemary or 1 teaspoon dried  
1/2 teaspoon ground black pepper  
1 teaspoon salt  
2 lbs. pork loin (to be de-boned)  
3 bay leaves  
1 1/2 cups (or more) beef stock

**Preparation:**

Blend pancetta, 4 peeled garlic cloves, the pepper and herbs, except the bay leaves, in processor until mixture is finely chopped. De-bone the pork loin and break the bones with a cleaver

Using tip of small sharp knife, make about twenty 1 1/2-inch-deep incisions all over pork loin. Press 1 generous teaspoonful of pancetta paste into each incision. Rub remaining paste over outside of pork. Tie the pork loin with kitchen string. Arrange bay leaves on the bottom of roasting pan with the bones and whole garlic cloves with the skin on. Place pork loin atop them. Cover; let pork stand at room temperature for ½ an hour. Preheat oven to 375°F. Sprinkle pork with salt. Roast 20- 30 minutes with the bones Deglaze with the wine.

Pour 1 cup of stock into pan. Continue to roast until thermometer inserted into center registers 155°F, adding more stock if it evaporates and basting pork with juices occasionally, about 45 minutes longer.

Transfer pork to cutting board. Transfer pan juices to small saucepan. Skim fat from top of juices; boil until liquid is reduced by half, about 4 minutes. Cut pork into 1/2-inch-thick slices. Transfer to a plate. Surround it with the roasted potatoes and the sautéed kale. Put some juice on the meat and serve.

**ROASTED SAGE POTATOES:**

8 medium Baking potatoes, peeled; 10 sage leaves; 6 whole garlic cloves; 8 tbs. E.V.O.O, Sea salt, fresh ground white pepper. Cut each of the potatoes in half; then cut each of the halves into thick wedges. Blanch potatoes for 2 minute in hot salted water. Drain. Place them in a lightweight, shallow ovenproof pan large enough to hold them in a single layer. Coat the potatoes with the oil add the garlic. Cook at 375 F. for about ½ hour, then sprinkle with salt and add the sage, gently turn them to obtain an even golden color.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"

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