



## PORK LOIN WITH MOREL MUSHROOMS

### BRAVO! RESTAURANT & CAFE, KALAMAZOO

Serves 6

**INGREDIENTS:**

- 2 1/4 pounds pork loin (trimmed, sliced and pounded thin)
- 4 ounces flour
- 4 ounces butter or oil
- salt and pepper to taste
- 30 morel mushrooms
- 2 shallots (small diced)
- 6 ounces brandy
- 12 ounces heavy cream
- 3 ounces brown sauce or gravy
- 1 tablespoon chopped parsley

**PREPARATION:**

Season pork loin with salt and pepper, then dust with flour. In a hot sauté pan, add the butter and melt. Sear pork loin in pan until browned on both sides (about 3 minutes total). Add morels and shallots and continue to sauté for one extra minute. Add brandy and let flame, being careful not to get burned. When flame goes out, add cream, brown sauce and parsley. Simmer, reducing sauce until lightly thick (about 2 minutes). Serve and enjoy!

### Side WILD MUSHROOM RISOTTO

Serves 8

- 3 ounces olive oil
- 1/3 cup onion (diced)
- 1 pint wild mushrooms (sliced)
- 2 cups Arborio rice
- 1/3 cup white wine
- 4 cups chicken stock (simmering)
- 2 ounces whole butter
- 1/3 cup grated fresh parmesan cheese
- salt and pepper to taste
- 2 teaspoon truffle oil

**PREPARATION:**

Sauté onion and mushrooms in olive oil over high heat in medium size sauce pot until onion is soft. Stir in rice until totally coated with oil. Add wine and stir until the rice absorbs it. Add chicken stock a half a cup at a time, until the rice absorbs stock each time, stirring continuously. Taste for tenderness, and add salt and pepper. Stir in butter and cheese, and then remove from heat. Stir in truffle oil.

NOTE: Takes about 18 minutes from start to finish.

**ANOTHER GREAT FLAVORED RISOTTO:**

Seafood: Add 2 cups bay shrimp, 1/3 cup tomato puree, and 1 teaspoon thyme at the end of cooking process.



### CHEF SHAWN HAGEN CHEF TERRY HAGEN

• Chefs Shawn and Terry Hagen have been bringing together food and friends for more than 22 years. • Creating awesome menu offerings, the Hagens have redefined the essence of fresh, Tuscan-inspired cuisine, combining dishes that explode with the latest flavors from all around the world. Their personal attention and service are as much a Bravo! tradition as the superb cuisine.