

BLACK TRUMPET COFFEE CRUSTED PORK TENDERLOIN

(from Foodie NYC blog)

- 1 package of dried black trumpet mushrooms
(or dried shiitake)
- handful of coffee beans
- 1 tsp hot curry powder
- 2 pinches of freshly ground nutmeg
- kosher salt and pepper to taste
- 1 pork tenderloin
- 1-2 Tbs olive oil



Using a spice grinder, grind enough black trumpet mushroom to obtain 1/4 cup of powder. Reserve. Grind the coffee beans and add 3 Tbs to the powdered mushroom. Add the curry and nutmeg; mix well.

Dry the pork tenderloin (previously brined it if you prefer, but it's not necessary), place it on a piece of plastic wrap and add the mushroom /spice powder to its surface, completely covering it. Wrap it tightly and refrigerate for at least one hour.

Heat the oven to 300 F.

Add the oil to an oven-proof skillet and heat on top of the stove over high heat. Sear the meat briefly on all sides – the idea is to seal the crust, not to make it golden brown. Since the meat will cook in the oven, over-browning the crust now could make it burn later.

Transfer the pan to the oven and roast for about 30-35 minutes, or until cooked to your liking. Remove the meat from the oven and let it rest for 10 minutes.