



CA' MOMI

HEARTCRAFTED IN THE NAPA VALLEY

BRACIOLE AL ROSMARINO E GORGONZOLA

(pork chops with rosemary and gorgonzola sauce)

Our family loves simple, quick, and tasty recipes... especially when we can swap in different ingredients depending on what we find at the market. This pork chop preparation is also fantastic with chicken, lamb chops, and even steak. Mix things up even more by using red wine instead of white in the sauce.

Serves 4

4 pork rib chops
2 T olive oil, or enough to cover the bottom of your pan
6 T Ca' Momi Chardonnay
4 ounces mild gorgonzola cheese
2 teaspoons finely chopped fresh rosemary
salt, pepper to taste

Dry the pork chops well, then season with salt and pepper on both sides. Heat the olive oil at medium high heat in a sauté pan big enough to hold all the chops without crowding them. Add the chops when the pan is hot, and let them cook 3-5 minutes undisturbed until they develop a nice golden brown crust. Flip the chops over and cook on the other side another 3-5 minutes, then remove them from the pan and put them on a warm serving dish to rest while you make the sauce.

Lower the heat to medium and carefully pour in the wine to deglaze the pan. Scrape the brown bits off the bottom of the pan, and let the wine reduce by half. Turn the heat to low, add the chopped rosemary and the cheese, and stir until the sauce becomes creamy. Taste and add salt if necessary, then pour the sauce over the chops and serve.

The tangy, herbaceous flavors and rich sauce work well with Ca' Momi Chardonnay, Merlot and Cabernet Sauvignon. Go with your favorite, and you won't go wrong!