



Scarlett Wines

2024 CABERNET FRANC

Fennel-Rubbed Pork Tenderloin

with Raspberry Mostarda

Pork suits the wine's supple body; tangy raspberry highlights its red fruit, while fennel follows Cabernet Franc's fragrant herbal character.

Serves 6 • Prep 20 min • Cook 30 min

INGREDIENTS

- 2 pork tenderloins, about 1 lb each
- 2 tsp fennel seeds, crushed
- 1 tsp kosher salt; ½ tsp pepper
- 1 tbsp olive oil
- 1½ cups raspberries
- 2 tbsp red wine vinegar
- 1½ tbsp honey
- 1 tbsp whole-grain mustard
- 1 small shallot, minced
- Pinch red pepper flakes

DIRECTIONS

- ① Heat oven to 425°F. Rub pork with fennel, salt and pepper.
- ② Heat oil in an ovenproof skillet. Brown pork on all sides, 5–6 minutes.
- ③ Roast until the center reaches 140°F, 12–16 minutes. Rest 10 minutes before slicing.
- ④ Meanwhile, combine raspberries, vinegar, honey, mustard, shallot and red pepper in a saucepan. Simmer 6–8 minutes, leaving some berries intact.
- ⑤ Serve sliced pork with warm or room-temperature mostarda.

POUR & DECANT

Serve the dish warm; give the wine a brief decant and pour slightly below room temperature.