



## Pork Florentine Pinwheels with Tropical Kona Coffee Sauce

2005 Kona Coffee Cultural Festival – 1<sup>st</sup> Place Amateur  
Division –  
2007 Gilroy Garlic Festival Cook-off – 3<sup>rd</sup> Place

Preheat oven to 375° F. 3 – 4 lbs. pork sirloin

Serves 6–8

### **Stuffing:**

- 2 Tablespoons butter
- 2 Tablespoons olive oil
- ¼ cup mushrooms, chopped
- ½ cup chopped red onions
- 3 Tlbs minced garlic
- 2 cups spinach, chopped
- ½-cup artichoke hearts drain & chopped
- ¼ cup toasted macadamia nuts, chopped
- ½ teaspoon, dried summer savory
- 2 Tlbs. fresh parsley, chopped
- ¼-cup Panko bread crumbs
- ½ teaspoon dried basil
- 3 tablespoons heavy cream
- Salt & pepper to taste
- Toothpicks

Heat butter in a large skillet, add onions, and sauté until soft. Add mushrooms and sauté until soft. Add chopped garlic, summer savory, basil, salt and pepper and cook for 5–6 minutes. Add the heavy cream, artichoke hearts and spinach; cook until the cream evaporates, about 2 minutes. Remove from the heat and add the parsley, roasted nuts and enough breadcrumbs to tighten the mixture, allow the mixture to cool. Slice the pork 1–inch thick; place the pork between two pieces of plastic wrap. Pound the pork using a meat mallet until the meat is roughly 1/4 inch thick. Season the pork with salt and pepper and leave in the plastic wrap, this will make it easier to roll later. Lay the pork out, place about 2 tablespoons of stuffing on the pork, roll the meat (jelly roll style), secure with toothpicks. In a heavy ovenproof skillet, heat the pan, add the olive oil and sear the meat on all sides. Place the skillet in the oven, uncovered for 8–12 minutes to finish cooking. Remove the pork rolls from the oven and allow to rest. Remove toothpicks; slice the meat into rounds, serve with Kona Coffee Tropical Sauce.

### **Sauce:**

- 1 cup strong Kiele O Kona 100% Kona Coffee
- 2 cups beef stock
- 3 Tablespoons balsamic vinegar
- 1teaspoon Dijon mustard
- 1 tablespoon Liliko'i Juice
- 6 garlic gloves, sliced
- 3 to 4 Hawaiian Chili Peppers, crushed

1 cup pineapple in juice  
2 Tablespoon Honey  
¼ cup Chardonnay  
1-3 tablespoons butter  
Salt and fresh ground black pepper  
1 teaspoon cornstarch mixed with coffee

In a small saucepan combine, beef stock, Kona Coffee, Liliko'i juice, pineapple juice, balsamic vinegar, whisk in the mustard, add the garlic gloves, honey & chili peppers. Cook until the mixture reduces by half. Strain the mixture and return to saucepan, add and chardonnay and simmer for 10-15 minutes. Whisk in butter and thicken with cornstarch, adjust seasonings keep warm. If the sauce becomes too thick, add a little coffee.

**NOTE: Substitute Boneless Chicken Breast for the pork.**



Recipes Courtesy of Kiele O Kona Coffee Company

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