

Roast Pork with Apricot Demi-Glace

Yield: 9 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/demi-glace-recipe-japanese>

Ingredients:

- 1 pork loin boneless, about 6 lb., tied with kitchen twine
- freshly ground pepper Salt and, to taste
- 6 tablespoons unsalted butter
- 1 cup red wine light, such as Pinot Noir
- 1 cup chicken stock
- 1/4 cup veal demi glace
- 1/4 cup port
- 1/4 cup apricot jam
- 1/4 cup dried apricots slivered, soaked in hot water for 20 minutes
- pomegranate seeds for garnish, optional
- fresh flat leaf parsley Minced, for garnish, optional

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 55 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 7 grams
8. Sodium: 70 milligrams
9. Sugar: 6 grams

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