

### **Pork Roulade with Date Puree**

#### **Roulade:**

8 oz. Pork Loin  
¼ Cup Chopped mint  
Zest from 1 lemon  
½ Cup roasted pistachios chopped  
4 dates chopped

Pork loin cut, butterflied, and rollout out thinly. Seasoned with cumin, coriander, all spice, salt, pepper. Filled with roasted pistachios, chopped dates, lemon zest and mint. Served over date puree.

#### **Date Puree:**

1 box dates; pitted  
1 ½ Cup white balsamic  
1 ½ cup water

Cover dates with balsamic and water and simmer over medium to low heat until tender and half the liquid is reduced. About 8-10 minutes. Blend until smooth.

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