



UP YOUR GAME

lemon- and prosciutto-stuffed pork loin roast

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Preparing the pork loin involves gradually cutting and unrolling the roast like a carpet, resulting in a large, thin piece of meat. The technique is known as butterflying, and it enables the roast to be stuffed, rolled, and tied.

1/ Set the pork on a cutting board with 1 short end facing you, fat side down. Using a long, thin, sharp knife and starting $\frac{1}{2}$ inch above the underside of the roast, cut $\frac{1}{2}$ inch in, along the right side.

2/ Continue cutting $\frac{1}{2}$ inch above the underside of the roast, unrolling the meat as you cut.

3/ Continue cutting until the roast is opened flat and is $\frac{1}{2}$ inch thick.

4/ Arrange the prosciutto and lemon as directed in the recipe, then sprinkle with panko, chives, salt, and pepper.

5/ Turn the roast so 1 short end faces you. Starting at 1 short end of the roast, roll it up like a carpet. Place it seam side down on the work surface. The fat side will be facing up.

6/ Using kitchen string, tie the roast at 1- to $1\frac{1}{2}$ -inch intervals. Continue with the recipe as directed. »