

The Perfect Roll Cut

The roll cut is the easiest way to get a pork loin thin enough to stuff and roll with a minimal amount of pounding. All you need is a sharp boning knife. Before you start the roll cut, be sure to remove the silverskin — it's a membrane found under the fat that's too tough to chew through.

Trimming Lay loin parallel to table's edge and create a flap of silverskin to hold on to. Grasp the flap in your hand, placing the knife between the meat and the skin (see Step 1). With knife angled up toward skin, slice across the length of the loin to remove a whole strip of silverskin. Repeat until all silverskin and fat are removed.

Roll cutting With loin perpendicular to table's edge and knife parallel to the cutting board, slice into right side of roast about $\frac{1}{2}$ inch from the bottom (see Step 2). Continue slicing and unrolling the pork (see Step 3) until the pork is flat and "unrolled." Take your time and keep your knife parallel to the board to maintain an even thickness and prevent cutting through the roast.

Pounding, stuffing & rolling Rotate the "unrolled" loin so the short side faces you and pound to $\frac{1}{2}$ -inch thick. Spread herb mixture and raisins over top. Starting on the short side, roll roast tightly (see Step 4).

Tying & searing Tie pieces of kitchen string at about $1\frac{1}{2}$ -inch intervals snugly against the roast to keep it tightly rolled up (see step 5), then trim the long ends of the string. Season outside of roast, and sear in a hot sauté pan. Searing browns the meat, adding flavor to the roast, and also leaves bits on the bottom of the pan, which help create a flavorful base for the sauce.



1. Slide the knife tip just under the silverskin and slice to the edge of the loin to create a flap to hold.



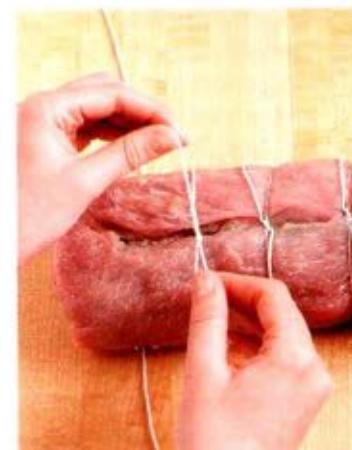
2. With knife parallel to the board, cut into the right side of the roast about $\frac{1}{2}$ inch from the bottom.



3. An easy way to visualize cutting the pork loin is to imagine unrolling it like a roll of paper towels.



4. Roll the "stuffed" pork tightly so it cooks evenly and yields the prettiest slices, and so the filling stays in.



5. Tie the strings snugly against the roast, double knotting so the roast stays tightly rolled.



6. Searing the roast adds more flavor to both the roast and to the sauce that's made in the same pan.