



# CLASSIC OLIVE OIL

Perfectly balanced and full of Spanish flavor, Carbonell Classic Olive Oil harkens back to the heritage of Cordoba. A good choice for grilling and making authentic pastas, sauces, and soups. Whatever you do, the spirit of Spain will be with you.

## Grilled Pork Loin with Tomato Vinaigrette

Serves 4

8 ounces Carbonell Classic Olive Oil  
4 pork tenderloins, portioned to 6 ounces  
1½ lb. heirloom tomatoes, coarsely chopped with the juices reserved  
2 shallots, peeled and minced  
2 garlic cloves, peeled and minced  
1 tbsp. sherry vinegar  
1 tbsp. flat parsley, picked and chopped  
1 tsp. oregano, picked and chopped  
1 tbsp. Espelette chili flake (or any other mild, smoky, dried chili flake)  
1 tsp. fennel pollen, or toasted and ground fennel seeds  
Kosher salt to taste  
Freshly ground black pepper, coarse, to taste

1. Place chopped tomatoes, garlic, shallots and vinegar in a bowl. Season with salt and pepper. Allow to sit, covered at room temperature for 1 hour.
2. Rub pork tenderloin with 4 ounces of Carbonell Classic Olive Oil. Season with fennel seed, salt and pepper. Let marinate for 30 minutes.
3. On a preheated grill, cook the pork tenderloin to desired degree of doneness, moving and turning often. Remove to a deep platter to rest, saving juices.
4. Uncover the tomatoes, add 4 ounces of Carbonell Classic Olive Oil, chili, parsley, and oregano. Mix to combine. Taste for seasoning. (May need more olive oil, salt and pepper.)
5. Slice the pork loins ¼-inch thick.
6. Add the drippings to the tomato vinaigrette.
7. Lay the pork slices on a platter, and top with some of the vinaigrette. The extra vinaigrette can be used to dress a side, such as grilled romaine or asparagus.

