Pork tenderloin cooked in herb oil with a wild mushroom crust



Ingredients

10

- 10 pork tenderloins
- 500 g breadcrumbs
- 250 g Serrano ham
- 250 g butter
- 250 g Bresc Mushroom mix
- 125 g Bresc Chopped shallot
- 125 g Bresc Roasted garlic puree
- 12 g Bresc Black garlic puree
- 12 dl sunflower oil
- salt and pepper

Preparation method

Roll the pork tenderloins nice and tightly in the Serrano ham, making sure they are of an even thickness everywhere. Mix the sunflower oil with the shallot and the roasted garlic puree. Place the pork tenderloins in a container and pour the sunflower oil over it until they are almost covered. Cook the pork tenderloins in an oven at 80 □ until the core temperature reaches 52 □. In the meantime, mix the mushroom mix, black garlic puree and breadcrumbs and season with salt and pepper. Roll out the mixture thinly between sheets of grease-proof paper and put it in the fridge. When the pork tenderloins are ready, remove them from the oil and allow to cool. Cut the cooled pork tenderloins into medallions and place them in an oven dish. Now, cut out circles from the wild-mushroom mixture, making sure they are the same size as the medallions and place them on top of the medallions. Put the pork tenderloins in the oven for 5 minutes at 180 □ until the crust is gratined. Serve with mashed potatoes and seasonal vegetables.

Used Bresc products



Bresc Black garlic puree 325g



Bresc Chopped shallot 1000g



Bresc Mushroom mix 450g



Bresc Roasted garlic puree 325g

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