

Pork tenderloin with orange and mushroom crumble

Ingredients

- 1kg pork fillet
- **15g Seasoning Epirus (Art. 42210)**
- **150g Orange Twist Dressing (Art. 55307)**
- **300g Panko Breadcrumbs (Art. 37483)**
- **40g Truffle Paste (Art. 55127)**
- 200g pecorino cheese
- 400g mini carrots
- 50g butter
- 250g mushrooms
- 1 tbsp. fresh thyme
- 100g mustard
- Salt-pepper
- A pinch of cardamom

Cooking instructions

1. Butterfly the pork fillets with a sharp knife, season inside and out, and stuff them with pecorino sticks. Wrap in tight rolls.
2. Mix the mustard with half of the Orange Twist Dressing.
3. In a pan, sear the rolls on both sides and, once you remove from heat, use a brush to baste them with the mixture of mustard and Orange Twist.
4. In a blender, beat the mushrooms and mix with the Panko Breadcrumbs, the thyme and the Truffle Paste.
5. Coat the entire surface of the fillets with the Panko mixture pressing by hand.
6. Finish in the oven at 180° C and by using a meat thermometer check the internal temperature to reach 68° C.
7. In a frying pan, glaze the carrots with the butter and the Orange Twist, season with salt and pepper and flavor with the cardamom.