

Wrapped pork tenderloin with speck & mashed potato with truffle

Ingredients

- 1kg of pork fillet
- **100g of Country Spare Ribs Marinade (Art. 50624)**
- **50g of Gravy Sauce (Art. 43881)**
- 500ml of water
- 20 slices of speck or bacon
- 2- 3 sprigs of celery

For the mash

- 500g of boiled potatoes, mashed
- **80g of Truffle Paste (Art. 55127)**
- 80g of butter
- 80ml of cream
- Salt - pepper - nutmeg pepper

Cooking instructions

1. Prepare the mashed potatoes and flavour with truffle paste.
2. Spread out the speck slices perpendicularly and place them above the tenderloin after having first marinated with Country Spare Ribs Marinade.
3. Twist into a tight roll and after having marinated, place them on a pan to seal them in around the edges.
4. Finish in the oven with a probe at 70°C (it's a good idea to place a little marinade again with a brush halfway through the cooking).
5. Sauté a little celery in the saucepan and extinguish with the liquid from the fillet. Add the water and the roast gravy and boil.
6. Cut into rings, place on a plate and pour over the roast gravy. Serve with mashed potatoes.