

Pork fillets with sage sauce and smoked apple cream

Ingredients

- 1 kg pork tenderloin
- 2 tbsp finely chopped fresh mint
- 2-3 leaves fresh sage
- 50g butter
- **50g Gravy Sauce (Art. 43881)**
- **80g Grill-Butter Style Marinade (Art. 50643)**

For the puree

- 150g apple
- 250g celery
- 100g milk
- 50g butter
- **10g Smoke Paste (Art. 55046)**
- 1 tsp lemon juice

For the garnish

- Apple chips

Cooking instructions

1. In a saucepan, cook the ingredients for the puree and blend until you get a smooth cream.
2. Marinate the pork tenderloin with half the amount of the Grill-Butter Style Marinade and cook in a vacuum at 74° for 80 minutes.
3. Cut into pieces, add the remaining Marinade, and baste the fillets or grill on high heat to caramelize on the outside.
4. In a saucepan, prepare the Gravy Sauce, flavoring it with sage and butter.
5. Serve a generous spoonful of the apple cream on the base, followed by the pork, and pour over the sauce. Garnish with the apple chips.