

ROASTED PORK LOIN WITH PANCETTA



Menù Ingredients

100 g. Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07
150 g. Grancrema di carciofi - Grancrema spread with artichokes - B01
q.s. Profumoro - Herbs Salt - P81X

Ingredients

150 g. Pancetta
q.s. Rucola
60 g. Scamorza cheese, sliced
1 kg. Pork loin

Chef: Leonardo Pellacani

Method

Serve 6

Open the pork loin like a book and beat it with a meat tenderizer. Season it with the Profumoro, stuff it with the Artichoke cream and the sliced scamorza. Roll it up, then spread it with the Truffle Cream and wrap it with the bacon. Then tie it up with kitchen string and cook it at 160 ° C for about 40 minutes. Serve it with its cooking sauce flavoured with a spoonful of Truffle cream and garnish it with some rocket salad.