FILLET OF PORK STUFFED BY ROSEMARY MASHED POTATO



Menù Ingredients

100 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

25 g Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

40 g Crema di Rosmarino – Rosemary cream - KU7

50 g Fiokki - Fiokki Potato Flakes - PC0

60 g Soleggiati - TX1

Ingredients

600 g fillet of clean pork

70 g speck

20 g butter

40 g Parmigiano Reggiano cheese

20 g Parsley

to taste salt

Chef: Diego Ponzoni

Method

for 6 people

Preparation:

Butterfly lengthwise the fillet of pork, spreading it open it as much as possible.

Spread the sliced speck close together onto a chopping board.

Place the fillet of pork onto the speck.

Mix the Grancrema Parmigiano Reggiano and 25g of Rosemary Cream.

Lightly salt the fillet and spread the rosemary cream across.

Drain the Soleggiati from their oil and dab with a little kitchen paper to remove access oil.

Place the Soleggiati along the middle of the meat.

Roll the fillet up.

Make sure the speck remains stuck to the fillet.

Tie up with butcher's string.

Heat 50g of extra virgin olive oil and brown the roast.

Take the meat off the heat and let it cool down.

Cut the fillet into 12 slices.

Place the sliced fillet in a baking tray and sprinkle on 20g of grated Parmigiano Reggiano cheese.

Bake in an oven at 180°C for ten minutes.

In the meantime, mix the Potato Flakes with the milk, 125g of boiled water and a pinch of salt as per the instructions on the box.

Thicken the mashed potato with rest of the butter, rosemary cream and Parmigiano Reggiano cheese.

Whip the parsley with the rest of the extra virgin oil and a little salt. Spread the parsley cream onto a plate and arrange the slices of meat on top. Add the mashed rosemary potato using a piping bag.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)