

HERB ROASTED PORK LOIN IN TUNA SAUCE



Chef: Leonardo Pellacani

Method

Slice thinly the roast pork and arrange them on a dish. Cover it with tuna sauce. Garnish with caper berries and baby spinach. Finish with a drizzle of oil and some pepper.

Menù Ingredients

30 g Sauce tonné - Tuna Spread - ETH
80 g Arrosto di maiale - Roasted pork loin - 229
n° 4 Frutti del Cappero all'aceto - Pickled Caper Berries - TRH
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

to taste Baby spinach