ORIENTAL THREE RICE MIX



Menù Ingredients

120 g Salsa Arlecchino ai peperoni - Mixed pepper sauce - CS1

180 g Ananas a fette allo sciroppo (Pineapple slices in syrup) - AM2

480 g Super Mix - RG0

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt and Pepper

240 g Fresh banana (5 slices)

30 g Curry

180 g Pork filet

420 g Fresh cream

Chef: Barbara Benvenuti

Method

Serve 6

Cook the three rice mix in a pot of boiling salted water for about 10 minutes. Cube the pork fillet and sear it in a pan with a table spoon of evoo, once browned add the Arlecchino peppers sauce, the cream, the curry, the slices of banana and the pineapple cut into small pieces. Adjust the seasoning with salt and pepper and cook down the sauce for about 10 minutes, until a creamy consistency is obtained. Serve in a bowl with a side of the three rice mix.

Chef's tips

To create this recipe “vegan” , replace the fresh cream with a vegetable cream and the pork tenderloin with seitan.

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