PORK FILLET WITH DATTERINI TOMATOES AND PISTACHIO



Menù Ingredients

150 g Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
50 g Datterini gialli semisecchi in olio di semi di girasole - Semi dried yellow grape tomatoes in sunflower seeds oil - XS1X
60 g Pasta di pistacchio pura - Pure Pistachio Paste - L30
Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

to taste Mixed leaf salad
to taste White wine
to taste Salt and pepper
1 kg Pork fillet

Chef: Leonardo Pellacani

Gluten Free

Method

For 6 people
Cut the pork fillet so as to create medallions. Heat a little extra-virgin olive oil in a pan and brown the fillets on both sides. Reduce and simmer with white wine, add salt to taste and continue cooking for a few minutes. Prepare the mixed leaf salad in the middle of the plate. Put the fillet slices on the mixed leaf salad. Add the datterini tomatoes and the slightly warmed chicche. Complete with a drizzle of pistachio cream and serve.

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