PORK FILLET WITH TRUFFLE SAUCE AND TOASTED ALMONDS



Menù Ingredients

150 g. Crema ai formaggi - 5 Cheeses Sauce - EF1

300 g. Crema di funghi prataioli al tartufo - Cream of button mushrooms with truffle - E50K

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

Ingredients

1 kg. Pork Fillet

q.s. Toasted Almonds

q.s. Majoroam

q.s. Egg yolk, boiled

q.s. Flour

Chef: Leonardo Pellacani

Method

Serve 6

Cut the pork fillet into medallions than dut them with flour. In a pan, heat a little extra virgin olive oil and brown the fillets on both sides. Deglaze with the white wine, season with salt and continue cooking for a few minutes. Meanwhile, in a saucepan, heat thefive cheese sauce together with the mushroom cream with truffle, then drizzle the sauce on a serving dish. Arrange the pork medallions on the sauce and complete with toasted almonds and a sprinkle of boiled egg yolk.

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