

PORK FILLET WITH TRUFFLE SAUCE AND TOASTED ALMONDS



Chef: Leonardo Pellacani

Method

Serve 6

Cut the pork fillet into medallions then dust 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 the five 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.

Menù Ingredients

- 150 g. Crema ai formaggi - 5 Cheeses Sauce - EF1
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- 300 g. Crema di funghi prataioli al tartufo - Button mushrooms and truffle paste - E50K
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- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

- 1 kg. Pork Fillet
- q.s. Toasted Almonds
- q.s. Majoram
- q.s. Egg yolk, boiled
- q.s. Flour