

## PORK FILLET WITH TRUFFLE SAUCE AND TOASTED ALMONDS



### 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. Majoroam  
q.s. Egg yolk, boiled  
q.s. Flour

Chef: Leonardo Pellacani

### Method

Serve 6

Cut the pork fillet into medallions than 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.