PORK FILLET WRAPPED IN PANCETTA WITH BELL PEPPER SAUCE



Menù Ingredients

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

240 g. Crema di peperoni rossi - Red sweet pepper Sauce - KN0K

50 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X

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

Ingredients

q.s. Salt & Pepper

q.s. Basil

40 g. Gran Padano Cheese

40 g. Pancetta

q.s. White Wine

600 g. Pork Fillet

Chef: Diego Ponzoni

Method

Serve 6

Cut open the pork tenderloin and beat it between two sheets of parchment paper until the meat is thinner. Spread the slices of pancetta on a cutting board and place the beaten pork on top. Season the meat with salt and pepper, then spread the surface with 50 g of the Red Pepper Cream; then arrange the curled peppers, grated Grana and basil leaves in the center of the fillet. Roll up the bacon-lined steak and tie it with string. In a pan, sear the pork roll in hot extra virgin olive oil until golden. Remove from the heat and allow to cool. Cut the fillet into 1 cm high slices and transfer them to the pan together with a little hot oil; add the white wine and finish cooking. At this point, heat the red pepper cream left with the cheese cream over the fire in a saucepan. Spread the sauce on the plates in a mirror and place the overlapping slices of meat in the center. Complete with a drizzle of raw extra virgin olive oil and a few basil leaves.

Gluten Free Method

Use Pancetta with gluten free

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