

PORK TENDERLOIN WITH CARAMELIZED ONIONS,PINENUTS AND RAISINS



Chef: Diego Ponzoni

Gluten Free

Method

Serve 6

In a small bowl, slightly rehydrate the raisins with water. Wrap the pancetta around the pork fillet , then cut it into medallions of 160-170 g. In a pan, brown the fillets on both sides together with some extra virgin olive oil.Season with salt and pepper then transfer them to the oven and cook them for 12 minutes at 200 ° C, until pink in the center. Meanwhile in a non-stick pan toast the pine nuts. Now reduce the onion liquid in a pan for few minutes, add the white wine vinegar; incorporate the caramelized onion and fresh mint. Sautè the spinach for a few seconds; season with salt and position them in the center of the plates, the pork fillets on top and complete with the caramelized onion, raisins and toasted pine nuts.

Gluten Free Method

Use a gluten free Pancetta

Menù Ingredients

10 g. Aceto di vino bianco - White wine vinegar - E00
250 g.. Cipolla Caramellata all'aceto balsamico di Modena I.G.P. (Caramelised onions in Balsamic Vinegar of Modena PGI)
- ZU2
50 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

1 kg Pork fillet
150 g. Pancetta, Slices*
120 g. Fresh Spinach
25 g. Raisins
25 g. Pine nuts
q.s. Fresh Mint