ROAST PORK WITH PINEAPPLE AND SWEET PEPPER CHUTNEY, FRESH ROSEMARY AND POTATOES



Menù Ingredients

120 g (4 slices) Arrosto di maiale - Roasted pork loin - 229

20 g Fondo Bruno - Brown Stock - BQ0K

to taste Chutney Ananas e Peperoni - Pineapple and Sweet Pepper Chutney - AZ7

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

Roast potatoes or chips

Rosemary

Mixed leaf salad

Salt and pepper

Chef: Gianluca Galliera

Method

Season the mixed leaf salad with extra virgin olive oil, salt and pepper, then position it in the middle of the plate. Slice the roast pork into slices and heat it in the brown stock, diluted with a little water and flavoured with rosemary. Glaze the meat with the sauce and arrange the roast in the dish in a radial pattern on top of the salad. Glaze with the meat's sauce and add some pineapple and sweet pepper chutney. Serve with roast potatoes or chips. Garnish with rosemary.

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