

ROASTED PORK LOIN WITH BADIUS AND MASHED POTATOES



Chef: Leonardo Pellacani

Method

Serve 6

Slice the Roasted Pork Loin and brown it in a pan with a little evoo for few minutes. In the main time prepare the Demi Glace following the instructions on the package. In a saucepan boil 250 ml of salted water add the milk, add in the potato Fiokki, when the purée has reached a creamy consistency, stir in the butter and grated parmiggiano reggiano cheese. Sauté the Gran Boletus mushrooms in a pan with oil, garlic and parsley. Compose the dish with the slices of roasted pork loin and the Demi Glace. Add the Gran Boletus Mushrooms into a small bowl and with the help of a piping bag the mashed potato into another bowl. Garnish with pomegranate, colored pepper and a sprig of rosemary.

Menù Ingredients

110 g. Fiokki - Fiokki Potato Flakes - PC0
250 g. Funghi Gran Boletus (Gran Boletus Mushrooms) - GS1
540 g. Arrosto di maiale - Roasted pork loin - 229
q.s. Demi Glace - BK1X
q.s. Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

q.s. Rosemary
150 ml. Milk
q.s. Butter
q.s. Pamgiano Reggiano Cheese
q.s. Parsley
q.s. Garlic
q.s. Salt
q.s. Pomegranate