



PORK FILLET WRAPPED IN BACON WITH A POMMERY MUSTARD CRUST



QimiQ BENEFITS

- Can easily be pre-prepared
- Enhances the natural taste of added ingredients
- Full taste with less fat content



25



easy

INGREDIENTS FOR 4 PORTIONS

- | | |
|-----------------|-----------------------|
| 8 | Pork medallions |
| | Salt and pepper |
| | Thyme, finely chopped |
| 8 slices | Streaky smoked bacon |
| | Olive oil, to fry |

FOR THE CRUST

- | | |
|--------------|-----------------------------------|
| 50 g | QimiQ Classic, unchilled |
| 100 g | Butter, softened |
| 1 | Egg yolk(s) |
| 50 g | White bread crumbs |
| 30 g | Pommery mustard |
| | Salt and pepper |
| | Flat-leaf parsley, finely chopped |

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Season the pork, wrap in bacon and fry on both sides in hot oil.
3. For the crust: whip the butter until fluffy. Add the QimiQ Classic spoon by spoon. Add the egg yolks and remaining ingredients and mix well.
4. Spread the mixture onto the pork and bake in the hot oven for approx. 12-15 minutes. Allow to rest for a few minutes before serving.