



NUT STUFFED PORK TENDERLOIN WITH CELERIAC PUREE AND BALSAMIC PEACHES



QimiQ BENEFITS

- Quick and easy preparation
- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 10 PORTIONS

1.8 kg Pork tenderloin (whole piece)

24 slices Streaky bacon, to wrap

FOR THE FILLING

250 g QimiQ Cream Base

140 g Cream cheese

150 g Nut and raisin mix, coarsely chopped

Salt and pepper

30 g Honey

40 g Bread crumbs

FOR THE CELERIAC PUREE

250 g QimiQ Cream Base

800 g Celeriac, diced

400 g Floury potato(es)

Salt and pepper

Ground nutmeg, grated

FOR THE BALSAMIC PEACHES

200 ml Balsamic vinegar, dark

200 g Cranberry jam

1 kg Peaches, cut into segments

METHOD

1. Prepare and clean the meat. Cut out well in the middle of the tenderloins and season with salt and pepper.
2. For the filling: mix the QimiQ Cream Base with the remaining ingredients. Place in a piping bag and pipe into the tenderloin.
3. Wrap the stuffed tenderloin with the bacon and fry on all sides. Finish the cooking process in a hot oven at 180 °C (convection oven) for approx. 8-10 minutes.
4. For the puree: cook the diced celeriac and potatoes in salted water until soft. Mash, season to taste and finish with QimiQ Cream Base.
5. For the balsamic peaches: bring the vinegar and jam to the boil and reduce by half. Add the peaches and bring back to the boil for a few minutes.
6. Portion the pork tenderloins and serve immediately with the celeriac puree and balsamic peaches.