



GRILLED PORK TENDERLOIN WITH TZATZIKI FROM HANS PETER FINK



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy consistency
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE TZATZIKI

1250 g	Cucumber(s)
	Sea salt
250 g	QimiQ Classic, unchilled
1250 g	Natural yoghurt
2.5	Garlic clove(s), finely chopped
5 drops	Lime and olive oil
1 dash	Tabasco sauce, to taste
2.5 tbsp	Mint , finely chopped
2.5 tbsp	Flat-leaf parsley, finely chopped

FOR THE PORK TENDERLOIN

2000 g	Pork tenderloin whole
	Salt
	Pepper, freshly ground
25	Mini mozzarella balls
30	Dried tomatoes in oil
2.5 tbsp	Basil leaves, chopped
25 slices	Streaky bacon

METHOD

1. To prepare the tzatziki; Strain the yoghurt for 3 hours in a fine sieve lined with a kitchen towel to remove the liquid and thicken the yoghurt.
2. Wash the cucumber. Remove the ends and grate the cucumber using a vegetable grater. Toss with salt and let stand for 10 Minutes. Squeeze out all the liquid.
3. Whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Season piquant.
4. Trim the pork tenderloin of any excess fat and silver skin and season with salt and pepper. Drain the mozzarella.
5. With a sharp knife or a spoon handle make a slit down 1 side of the pork loin to form a pocket. Stuff the pocket with mozzarella, tomatoes and basil.
6. Arrange the bacon slices, slightly overlapping, onto the cling film. Place the pork tenderloin on it and wrap tightly. Remove the cling film.
7. Put the pork tenderloin into the small Weber roast holder and place on the grill or place the meat directly onto the grate. Cook over direct heat at 160°C for 20 minutes keeping the lid closed. Check the core temperature of meat with an instant-read thermometer, inserted into the thickest part of pork. When your meat is cooked, the internal temperature of the meat will be 76-78°C.
8. Slice the pork into pieces and serve with tzatziki. Tipp: You can substitute pork with chicken/beef fillets or loin of lamb. You can also modify the stuffing according to your taste.