



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 10 PORTIONS

20 Pork medallions

Salt and pepper

Thyme, finely chopped

20 slices Streaky smoked bacon

Olive oil, to fry

FOR THE CRUST

200 g Butter, softened

100 g QimiQ Classic, unchilled

2 Egg yolk(s)

100 g White bread crumbs

60 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.