



PORK TENDERLOIN WITH SRIRACHA BUTTER



QimiQ BENEFITS

- Deep freeze stable
- Longer presentation times without loss of quality
- Quick and easy preparation



15

INGREDIENTS FOR 10 PORTIONS

2 kg Pork tenderloin whole
Salt and pepper

FOR THE MARINADE

440 g Hoisin sauce
40 g Spring onion(s)
60 g Garlic, chopped
20 g Black sesame seeds
20 g White sesame seeds

FOR THE SRIRACHA BUTTER

250 g QimiQ Whip Pastry Cream, unchilled
150 g Kryssos roasted red tomatoes
500 g Butter, unsalted
160 g Shallot(s)
20 g Garlic, chopped
100 g Poblano pepper, diced
10 g Sriracha hot chili sauce
Salt
Pepper
Cilantro, chopped

METHOD

1. For the sriracha butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip step by step and continue to whisk until smooth. Add the remaining ingredients and whip until the required volume has been achieved.
2. Fill the mixture into a mould lined with cling film and deep freeze.
3. For the marinade: mix all the ingredients together. Soak the pork tenderloin in the marinade for 6 hours. Season with salt and pepper. Roast gently on both sides and finish the cooking process in the oven.
4. Serve the pork tenderloin with the sriracha butter and noodles or rice.