



# PINWHEEL OF PORK FILLED WITH SMOKY PARK CHEESE



## QimiQ BENEFITS

- Longer presentation times
- Enhances the natural taste of added ingredients



## INGREDIENTS FOR 10 PORTIONS

### FOR THE MARINADE

<b>200 ml</b>	QimiQ Marinade
<b>8 cup(s) of</b>	Water, chilled
<b>120 g</b>	Salt
<b>2 kg</b>	Pork loin
<b>20 g</b>	Garlic, finely chopped
	Basil, finely chopped
	Oregano, finely chopped
	Thyme, finely chopped
	Pepper

### FOR THE FILLING

<b>250 g</b>	QimiQ Classic, unchilled
<b>660 g</b>	Smoky Park cheese, finely diced
<b>4</b>	Egg yolk(s)
<b>250 g</b>	White bread crumbs
<b>50 g</b>	Chives, chopped
<b>300 g</b>	Red onion(s), finely sliced

## METHOD

1. For the marinade: mix the QimiQ Marinade Base with the cold water and salt and soak the pork loin for approx. 4 hours.
2. Remove the pork loin from the marinade and tap dry. Mix the garlic with the herbs and spread onto the surface.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the Smoky Park cheese and the remaining ingredients and mix well. Season to taste.
4. Fill the pork loin and season with salt and pepper. Secure with a butcher string.
5. Roast in an oven at 180 °C until a core temperature of 72 °C is reached. Rest for approx. 10-15 minutes and slice.
6. Serve the filled pork loin with the pan gravy and sides of your choice.