



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

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

FOR THE FILLING

250 g	QimiQ Classic, unchilled
660 g	Smoky Park cheese, finely diced
4	Egg yolk(s)
250 g	White bread crumbs
50 g	Chives, chopped
300 g	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.