



SPINACH COATING FOR PORK FILLET

QimiQ BENEFITS

- Baked goods remain moist for longer
- 100% natural, contains no preservatives, additives or emulsifiers
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 10 PORTIONS

5	Egg yolk(s)
60 g	QimiQ Classic, melted
250 g	Spinach, pureed
60 g	Flour
5	Egg white(s)
	Salt
	Ground nutmeg
	Garlic, finely chopped
1200 g	Pork tenderloin whole
	Salt and pepper
	Vegetable oil, to fry

METHOD

1. Preheat the Convotherm to 180°C with steam.
2. Whisk the egg yolks until fluffy. Add the spinach and QimiQ Classic and fold in the flour.
3. Whisk the egg whites with salt until stiff. Fold into the spinach mixture and season with nutmeg and garlic.
4. Spread the mixture 1 cm thick onto baking paper and bake in the preheated Convotherm with reduced fan speed for approx. 5-6 minutes.
5. Fry the pork fillet and season with salt and pepper. Wrap in the spinach sheet which has been spread with farce and wrap tightly with tin foil. Bake in the Convotherm at 155° C with convection until a core temperature of 50° C has been achieved.