



NUT STUFFED PORK TENDERLOIN WITH CELERIAC PUREE AND BASLAMIC PEACHES



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Firmer and more stable fillings
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

2 Pork tenderloin (whole piece)

150 g Streaky bacon, thinly sliced

FOR THE FILLING

125 g QimiQ Classic, room temperature

100 g Nut and raisin mix, coarsely chopped

Salt and pepper

1 tbsp Honey

30 g Bread crumbs

FOR THE CELERIAC PUREE

75 g QimiQ Classic, chilled

500 g Celeriac, diced

Salt and pepper

Nutmeg, grated

FOR THE BALSAMIC PEACHES

100 ml Balsamic vinegar, dark

100 g Cranberry jam

500 g Peaches, cut into segments

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. Cut a pocket in the middle of the of the tenderloin and season with salt and pepper.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Place in a piping bag and pipe into the prepared pocket.
4. Wrap the stuffed tenderloin with the bacon and fry on all sides. Place in the hot oven and bake for approx. 12 minutes.
5. For the puree: cook the celeriac and potato in salted water until soft. Mash, season to taste and finish with QimiQ Classic.
6. For the balsamic peaches: bring the vinegar and jam to a boil and reduce by half. Add the peaches and bring back to a boil for a few minutes.
7. Portion the pork tenderloin and serve immediately with the celeriac puree and balsamic peaches.