



NUT STUFFED PORK TENDERLOIN WITH CELERIAC PUREE AND BASLAMIC PEACHES



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 10 PORTIONS

1.8 kg Pork tenderloin (whole piece)

24 slices Streaky bacon, to wrap

FOR THE FILLING

250 g QimiQ Sauce Base

140 g Cream cheese

150 g Nut and raisin mix, coarsely chopped

Salt and pepper

30 g Honey

40 g Bread crumbs

FOR THE CELERIAC PUREE

250 g QimiQ Sauce Base

800 g Celeriac, diced

400 g Floury potato(es)

Salt and pepper

Nutmeg, grated

FOR THE BALSAMIC PEACHES

200 ml Balsamic vinegar, dark

200 g Cranberry jam

1 kg Peaches, cut into segments

METHOD

1. Prepare and clean the meat. Cut a well in the middle of the of the tenderloins and season with salt and pepper.
2. For the filling: mix the QimiQ Sauce Base with the remaining ingredients. Place in a piping bag and pipe into the well on each tenderloin.
3. Wrap the stuffed tenderloin with the bacon and fry on all sides. Finish the cooking process in a hot oven at 350 °F for approx. 8-10 minutes.
4. For the puree: cook the diced celeriac and potatoes in salted water until soft. Mash, season to taste and finish with QimiQ Sauce Base.
5. For the balsamic peaches: bring the vinegar and jam to the boil and reduce by half. Add the peaches and bring back to the boil for a few minutes.
6. Portion the pork tenderloins and serve immediately with the celeriac puree and balsamic peaches.