



# SPINACH COATING FOR PORK FILLET

## QimiQ BENEFITS

- Baked goods remain moist for longer
- All natural, contains no preservatives, additives or emulsifiers
- Longer shelf life 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, strained
60 g	AP Flour
5	Egg white(s)
	Salt
	Nutmeg
	Garlic, finely chopped
1200 g	Pork tenderloin whole
	Salt and pepper
	Vegetable oil, to fry

## METHOD

1. Preheat the Convotherm to 360° F 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 310° F with convection until a core temperature of 122° F has been achieved.