

Encrusted Pork Tenderloin

CUISIMAGES

Réf :
3201

Type :
Pork

Preparation :
30 mn
Rest: mn

Cooking :
20 mn
At 180°C

Cost :
  

Difficulty :
  

Origin :




For 6 persons

- 2 10oz filets of pork tenderloin
- 1 short crust pastry
- 8 slices of bacon
- 100 grams of grated gruyere
- Fresh Herbs
- 3 tablespoons of olive oil

For the Sauce:

- 1 tablespoon of chicken stock
- 1 cup of water
- 2 tablespoons of heavy whipping cream
- salt & pepper



Brown the pork tenderloin in olive oil at a low flame for 15 minutes



Sautee the bacon in a separate pan.



Remove the pork tenderloin from the pan but don't discard any juices.



In the same pan, add the chicken stock and water. Mix with a wooden spatula.

When the sauce thickens, reduce the flame add the cream, salt and pepper.



Spread out the short crust pastry.



Sprinkle with fresh herbs.

Layer the dough with the bacon slices.



Add the grated gruyere.



Next, place the lukewarm pork tenderloin in the center of the pastry and cheese.



Roll the meat in the pastry using (oven safe) parchment paper.



Next place the rolled pastry on a cookie sheet and bake at 180C (350 F) for 20 to 25 minutes.



The encrusted pork tenderloin is served well with sautéed potatoes and/or green beans



Suggestions
Variante
Wines

It can be prepared in advance and then placed in the oven 20 to 25 minutes before.

Bordeaux