

Pork fillet GREEK STYLE

ready to cook



recommended
by our Chef de
cuisine!



Material:

pork fillet, trimmed well

Ingredients for the stuffing:

paprika red, in cubes, blanched
paprika yellow, in cubes, blanched
black olive slices
onions, fine diced
feta cheese, in cubes
zucchini, in cubes

Seasoning:

20 g/kg **WEINBAUER**, spice salt, art.-code 405/50 0002
5 g/kg **KNOBLAUCHPFEFFER coarse**, spice salt, art.-code 402/53 0004
20 g/kg **WÜRZÖL FIX UND FERTIG OK**, art.-code 410/29 0001

Gewirzmillen[®]

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Manufacture:

Carve the fillet ending slightly (do not cut completely!), then fold the fillet tip under the main fillet and fix with a wooden skewer (this is to have an even cooking time for the whole piece of meat). Lubricate the fillet with **WÜRZÖL** and rub it with **WEINBAUER** und **KNOBLAUCHPFEFFER**. Now cut a pocket lengthwise in the fillet and fill this with the mixed stuffing (vegetables, olives and cheese).

Chef de cuisine tip:

Don't exceed a temperature of 4 °C during the manufacture process.

Convection oven preheat to 190 °C, let the fillet bake for 10 min and decrease then the temperature to 160 °C

Normal oven preheat to 210 °C, let the fillet bake for 10 min and decrease then the temperature to 190 °C

Total oven time 45–50 minutes, core temperature ca. 65 °C.