

## Grilled fillet of pork



**48:11**

**This recipe is available for:**

- Convotherm mini

**Accessories:**

1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636

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- Chilled 4°C
- 10 Portions
- From Raw

**Stage 1**  
220 °C

- Convection
- 48:11 | 58 °C
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**Ingredients**

- 30 pcs Pork tenderloin medallions 2.11 oz
- 50 g Cooking oil
- 1 pinch Salt

**1. Food Preparation**

Mix the pork tenderloin medallions with the oil and spices. Salt just before cooking so that the meat does not become dry. The meat can be seasoned as desired. For example, with various herbs or even with Rubs

**2. Cooking Instruction**

Spread 15 medallions each on the 1/1 GN Grill grate with cross pattern, non stick coating. If a larger quantity is to be produced, it is best to use only every second insert. At the specified core temperature, the pork tenderloin turns pink. If it should be more cooked through, increase the core temperature accordingly.

**3. Food Serving Instruction**

After cooking, let the meat rest briefly, salt and arrange.