

Pork tenderloin in bacon with chimichurri sauce



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This recipe is available for:

- Convotherm maxx

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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- Chilled 4°C
- 9 Portions
- From Raw

Stage 1
180 °C

- Convection
- 50:04 | 65 °C
- 2

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Ingredients

| | | |
|-------|-------|----------------------------|
| 1.8 | kg | Pork fillet approx. 3 pcs. |
| 300 | g | Bacon slices |
| 1 | pinch | Pepper, Salz |
| 4 | tbs | Olive oil |
| 4 | tbs | Red wine vinegar |
| 1 | pcs | Parsley flat leaf bunch |
| 1/2 | pcs | Oregano bunch |
| 2 | pcs | Shallots |
| 2 | pcs | Garlic gloves |
| 1 1/2 | tsp | Salt |
| 2 | pcs | Chili deseeded |

1. Food Preparation

Parry the pork tenderloins and season. Use the salt sparingly as the bacon still gives off salt. Wrap with the bacon so that the bacon overlaps on the underside. This prevents the bacon from coming loose during cooking. Mix the other ingredients for the chimichurri in a mortar or blender to a pesto-like mass.

2. Cooking Instruction

Place the meat on a coated tray with the core probe in the preheated oven. At the end of the cooking process, let the meat stand for a short time.

3. Food Serving Instruction

Slice the meat and half nap it with the chimichurri. This goes very well with baked potatoes.