



Filled Pork Fillet

Pork fillet "scented" with herbs and Vegeta Beef Stock Powder, hiding a slice of prosciutto and finished off with wine. This recipe is extraordinary and fit for any classy restaurant.

Ingredients

Number of persons: 4

- 600 g pork fillet, cut into medallions (see tip)
- 100 g sour cream
- 100 g prosciutto (thinly sliced)
- 1 tablespoon [Vegeta Beef Stock Powder](#)
- 50 g flour
- 30 g butter
- 300 ml cooking cream
- 1/2 teaspoon thyme
- 1 teaspoon basil
- 50 ml white wine
- 1-2 tablespoons parsley, chopped



Preparation time: 35 min

Energetic value: 602 kcal / 2516 kJ

Demanding:

Preparation

1. Spread each pork slice with sour cream, add a slice of prosciutto and fold over. Secure the ends with toothpicks.
2. Sprinkle about half a tablespoon of Vegeta Beef Stock Powder over the prepared fillets and cover with flour.
3. Melt the butter in hot pan and cook the fillets briefly, turning so all sides cook evenly. Cover with cooking cream.
4. Add thyme, basil, left over Vegeta Beef Stock Powder and continue cooking on mild heat, for 15 minutes.
5. Just before completing the recipe add wine.

Serving

Sprinkle with parsley and serve with gnocchi and green salad.

Tip

Trim all excess fat from the pork fillet and cut into medallions 2-3 cm thick. Cover each medallion with cling wrap and tenderise into thin slices, with a mallet.

My notes

