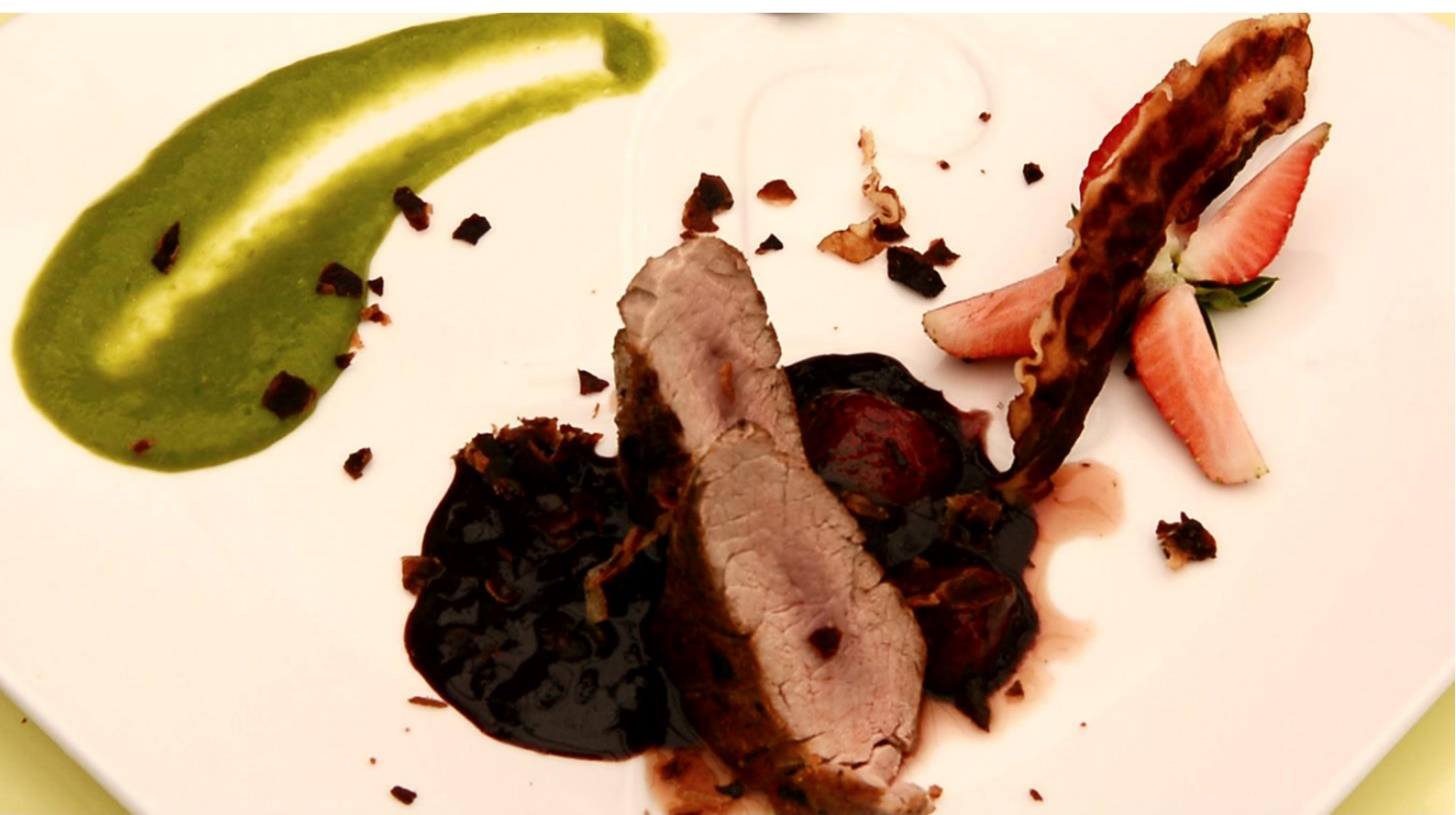




BIG BERRY pork fillet with asparagus puree

Jure Pečarič



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For impressive dinner meal, this delicious and versatile pork fillet recipe are sure to please. Flavours will stun you! Treat your loved one to a delicious and romantic dinner at home with these tasty recipe.

Preparation time: 1:25 min.
2 servings

INGREDIENTS

- 🍷 Bacon 4 slices
- 🍷 Red onion 100g
- 🍷 Garlic 2 cloves
- 🍷 Balsamic vinegar 100 ml
- 🍷 Brown sugar 80g
- 🍷 Worcestershire sauce 20ml
- 🍷 Mustard 20ml
- 🍷 Salt
- 🍷 Pepper
- 🍷 Olive oil
- 🍷 Blueberries 150g
- 🍷 Strawberries 150g
- 🍷 Asparagus 10 spears
- 🍷 Pork fillet 500 g

1. In a large sauté pan over medium high heat, add bacon. Cook until crisp and browned.
2. Remove to a pepper towel lined plate and leave the bacon grease in the pan. Add the red onion and garlic and sauté for 3-4 minutes until the onions begin to soften.
3. Add balsamic vinegar, brown sugar, Worcestershire sauce, mustard, salt, pepper, blueberries, strawberries.
4. Bring to a boil then reduce the heat to medium low and cook for 8-10 minutes.
5. The berries will begin to break down and the sauce will thicken. Stir in half of the cooked bacon.
6. Heat a grill to medium high heat. Drizzle the pork tenderloin with olive oil and generously season with salt and pepper.
7. Grill the tenderloin on each side for about 5-7 minutes, rotating a quarter turn each time.
8. Continue grilling and rotating the post for a total of 20-25 minutes or until in internal temperature of the pork is about 145 degrees F.
9. During the last 5 minutes of grilling, brush the pork tenderloin with some if the berry sauce.
10. Remove the post from the grill and let rest for 5 minutes.
11. Slice the pork, sprinkle with the reserved bacon and serve along the remaining sauce.

Enjoy!

