

## Pork tenderloin with potato crust, short sage juice



### List of ingredients

Greedy peas	300 g
Butter	200 g
Cep	300 g
Grilled Eggplant	500 g
Fillet of cured pork loin	1500 g
Potatoes with skin, raw	1500 g
Potato starch	100 g
Fresh sage	30 g
Cherry tomato	150 g

## Instructions

1. Fry the frozen peas for a few seconds in a frying pan with butter. Reserve warm.
2. Defrost the frozen ceps cork 2 minutes in boiling water. Drain. Cut into quarter and skillet with butter. Reserve warm.
3. Pass the eggplant slices in a skillet in a mixture of butter and olive oil. Reserve warm.
4. Mark the pork in the pan, season and finish the baking. Stand after cooking.
5. Peel and grate the potatoes, put them in a frying pan, season and sprinkle with potato starch.
6. Spread the mixture on a greased baking sheet, layered 3 to 4 mm thick. Place the cute pork tenderloin in the center.
7. Then roll the whole in the parchment paper and then close it both ends with a kitchen string. Mark in the pan in the butter until browned and finish baking 200 ° C 20 minutes.
8. The sauce: Deglaze the baking dish of the pork with a little water, add the rehydrated veal stock and the fresh sage, butter.
9. Dressing: Remove the parchment paper surrounding the cute pork. On the serving plate, place the eggplant slice, the peas, the cherry tomato. Place two or three slices of pork tenderloin, the ceps, and a dash of sauce.