

# FILET MIGNON OF RUE SAUTÉED PORK AND COFFEE ROASTED POTATOES

🕒 2 hours 🍳 Difficult



## MATERIALS

Sauté Pan  
Sieve  
Pan  
Oven

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Pork Tenderloins  
Small New Potatoes  
1/2 Litre Of Vegetable Broth  
Onion  
Bay Leaf  
Tomato  
Cloves Of Garlic  
1/2 Litre Of Water  
1/2 Litre Of White Wine  
Juice Of 1 Lemon  
4 Bay Leaves  
Capsules Of Arpeggio Grand Cru  
Stalks Of Rhubarb  
80 G Of Sugar  
4 Cl Of White Wine  
Salt And Pepper

## HOW TO MAKE !

### • For the tenderloin:

- Trim the tenderloin by removing all the nerves and skin
- Refrigerate
- Sauté pork trimmings in a sauté pan with a little olive oil and butter
- Once they are well browned, add the bouquet garni and sweat
- Add ½ litre of white wine and ½ litre of vegetable broth
- Bring to a boil and cook for 1 hour at a simmer
- Pass through a sieve and put aside

### • For the new potatoes and rhubarb:

- Wash the potatoes and put them to cook in salted water
- Cook ½ hour at a simmer
- Drain and cut into 2 lengthwise
- Roast them on one side in a pan with olive oil, a little butter and a sprig of thyme
- When the potatoes are nicely browned, deglaze with a ladle of pork stock and place them in the oven for 5min at 220°
- Keep them warm
- Cut the rhubarb stalks into 5 cm long sticks and put them in a container with brown sugar and lemon juice
- Let them marinate for 23 hours

### • Cooking the tenderloin:

- Season the tenderloin with salt and freshly ground white pepper
- Fry them in a sauté pan with a little olive oil and butter until uniform in colour
- Add the branches of rue
- Bake 5 minutes at 240° C
- Take them out of the pan and let stand aside
- Keep the pan to make the sauce

### • For the sauce:

- Add a teaspoon of brown sugar to the pan, caramelize with the cooking juices, deglaze with the vegetable broth, white wine and vinegar
- Season with salt and pepper
- Add the 4 Ristretto Grands Crus

Brown Sugar  
4 Cl Of Olive Oil  
25 G Of Butter  
Sprigs Of Rue  
Sprig Of Thyme

- Bind with potato starch and pass through a sieve
- **Dressing and finishing:**
- Trim the pork tenderloin and slice them into 1 cm slices
- Arrange 4 large slices of meat and 6½ baby potatoes along with the diced rhubarb on a plate
- Spoon on the sauce and sprinkle with some sea salt crystals
- During the service and tasting of the dish, pour the Espresso over the pork tenderloin in silver service

## INSPIRATIONS

