

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

LET'S MAKE IT!

- **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
- At serving time, dice them into small pieces to add them cold to the potatoes
- **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

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

INSPIRATIONS



juices, deglaze with the vegetable broth, white wine and vinegar

- Season with salt and pepper
- Add the 4 Ristretto Grands Crus
- 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