



# Fillet of pork in puff pastry



创建人  
电器

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Comhair SE 自 2015 年

## Preparation

- 1 pork fillet, about 450 g
- 2 tbsp oil
- Salt
- Pepper

Sear the pork fillet on all sides with the oil, season it with salt and pepper, remove it from the frying pan and then leave it to cool.

- 1 bunch of parsley, flat-leaved
- 2 sprigs of thyme
- 2 sprigs of rosemary
- 100 g dried tomatoes, preserved in oil

Pull the parsley and thyme leaves off the stalks, strip the rosemary leaves and chop all the herbs up. Cut the dried tomatoes into strips.

- 150 g streaky bacon, rashers
- 1 roll of puff pastry

Lay the slices of bacon out on the work surface, overlapping the slices, to get a rectangular shape in which to wrap the fillet. Spread the herbs and tomatoes over the bacon and press down. Place the fillet on top and wrap it in the bacon. Place the fillet on the puff pastry, fold the shorter edges over the fillet (around 3 cm), then roll it up lengthways. Brush the edge of the pastry with water and press it down to seal.

将发酵桶预加热、顶部加热/底部加热 到 **200 °C**

Cover the baking tray with baking paper and lay the fillet on it, with the pastry seam facing down. Decorate with any remaining pastry.

- 1 egg yolk
- 1 tbsp milk

放入食物

在 顶部加热/底部加热 期间为 **200 25 分钟°C**

## 配件

- Baking tray

