



COOK WITH US!

Suckling pig fillet medallions with beetroots chips and rosemary flavored potatoes

INGREDIENTS

4 fillet medallions (200 g each)

8 slices of pancetta steccata (or bacon)

1 precooked beetroot

200 g sausage meat

600 g Orogel Potato Chunks

pomegranate grains

extra virgin olive oil

salt

pepper



45



4



Advanced



Main Courses

Method

1

Cut each fillet on the side and farce it with sausage meat. Bard the fillets with bacon and tie with butcher's strings. Cook with a little oil for a few minutes then put it in a baking pan with potatoes. Add salt and bake for 20 minutes. Season with salt and pepper.

2

Use a mandolin slicer to chip cut the beetroot, soak it in salted water for a few minutes, fry in hot oil, set aside to drain on kitchen paper. Season with salt.

3

Once the fillet is done, add the chips and potatoes to the dish, garnish with pomegranate grains and some rosemary or marjoram sprigs.

