



## GLAZED PORK LOIN WITH FRUIT SALSA

### INGREDIENTS:

few slices Sokolów pork loin

#### MARINADE:

extra virgin olive oil  
thyme  
garlic  
salt and pepper

#### GLAZE:

garlic  
galangal or ginger  
half habanero pepper  
100 g sugar  
200 ml apple juice  
potato starch  
water

#### SALSA:

oranges  
fennel  
habanero pepper  
perilla  
lime

### PREPARATION:

1. Brush the pork with olive oil, chop the thyme and garlic, add salt and pepper, then marinate the meat.
2. Start preparing the glaze: chop the garlic into slices and the galangal (or ginger) into small cubes. Add habanero pepper. Fry the galangal (or ginger) and pepper in hot oil, add the garlic after a while. Cover the bottom of the saucepan with sugar, when it starts to caramelize add the apple juice. Leave on the grill to reduce.
3. Chop the salsa ingredients, sprinkle the whole with lime and mix.
4. Salt the loins and place on the grill at an intermediate temperature (away from the embers, max. 180-200 °C).
5. Mix the potato starch with the water and gradually add to the saucepan with the glaze. Boil the whole mixture and set aside.
6. Move the pork to the high heat zone (over the embers, min. 250 °C) and brush with a layer of glaze. and brush with a layer of glaze.
7. Grill briefly until the glaze is lightly browned. Finish the cooked meat with salsa.

#### TIP:

When grilling pork steaks, there's no need to thinly slice and pound them with a pestle. They can be thick but pay attention then to sintering them briefly at a high temperature and moving them to lower temperature and letting them grill. This will ensure that the meat retains its juiciness and remains very tender.