



CITRUS PORK LOIN

INGREDIENTS:

1 kg Sokolow pork loin

MARINADE:

juice and zest from 2-3 tangerines
a bunch of coriander (stems only)
1-2 tablespoons soy sauce

SALSA:

4 tangerines
a bunch of coriander (leaves only)
1/2 small red onion
1 small hot chilli pepper

EXTRAS:

few potatoes
few sprigs rosemary
few sprigs thyme
salt
pepper
oil

PREPARATION:

1. Cut the pork chop into thick chops ("two-fingers thick"), then place them in a bowl.
2. Add the tangerine zest and juice, soy sauce and chopped coriander stalks to the meat (save the leaves for salsa). Set aside in a cool place for at least 1 hour.
3. Cut the potatoes into boats and mix with chopped herbs, olive oil, salt, and pepper. Put the vegetables into a special grill basket and then put it on the spit. Dry the pork with a paper towel, brush it with oil and grill it directly on the wire rack.
4. Finely chop the tangerines and onions, then combine with the remaining salsa ingredients. Serve as an addition to pork loin and potatoes.