



GRILLED LOIN OF PORT WITH PEACHES

INGREDIENTS:

1 kg Sokolow pork loin
1 tablespoon salt flakes
1 tablespoon chilli flakes
1 tablespoon sweet paprika
A few tablespoons grape seed oil
3 peaches
50 g brown sugar
200 g thick honey
1 ml lime juice
1 small chilli pepper
2 oranges for decoration

PREPARATION:

1. Marinade sliced loin in salt flakes, paprika, and chilli flakes. Then pour grapeseed oil.
2. Cut peach in half, sprinkle the inside with sugar and put on a grill along with the loin. Grill on each side for 5-6 minutes.
3. Put honey in a bowl, then mix with lime juice and chopped chilli pepper.
4. Put the pieces of grilled pork loin and peach on a plate. Pour honey. Before serving, garnish with orange fillets.

