

BAKED PORK LOIN WITH MUSHROOM AND BACON STUFFING



Just a
SALAD

INGREDIENTS:

Marinade:

4 tablespoons rapeseed oil
2 cloves garlic
1 teaspoon sweet paprika
1 tablespoon dried Herbes de Provence
1 teaspoon ground chilli flakes
1 tablespoons honey mustard
salt, freshly ground pepper

Additional ingredients:

About 1.5 kg boneless loin
1 packaging Sokolow raw smoked bacon
300 g button mushrooms
10 cm white part of leek
frying oil, salt
fresh rosemary for decoration

PREPARATION:

1. Mix all marinade ingredients thoroughly.
2. Wash and pat dry the pork loin, then use a sharp knife to cut it lengthways in two places halfway up the loin and brush the whole thing with the marinade.
3. Thinly slice the leek, grate the mushrooms on a coarse-eyed grater and fry in a well-heated frying pan with a little oil. Add salt and keep on the heat until the water evaporates.
4. Fill the incisions with the stuffing, then, at intervals of about 2 cm, wrap the top with two bacon slices folded in half. Arrange the pork prepared in this way in a casserole dish, wrap in aluminium foil and place in the fridge for a few hours.
5. Preheat the oven to 200°C, place the dish with the



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meat in it and bake for 20 minutes, then reduce the temperature to 180°C and bake for another hour.

6. Serve with roasted cherry tomatoes and your favourite groats/rice or potatoes.