

CAMELIZED PORK LOIN WITH RED ONION JAM

INGREDIENTS:

1 kg Sokolów pork loin
2 litres brine (aqueous solution, 1:20 salt to water ratio)
40 g honeydew honey
2 tablespoons maple syrup
100 ml red dry wine
few sprigs fresh rosemary
80 g butter
vegetable oil
3 large red onions
4 cloves garlic
salt
pepper

PREPARATION:

1. Prepare brine from 100 g of salt and 2 litres of water. Submerge pork in the brine for approximately 2 hours. After this time, dry with paper towel and cut into 200 g slices.
2. Heat oil in the frying pan. Put the meat on the pan and fry on both sides until brown. Add honey and fresh rosemary. Caramelize for 3-4 minutes on each side. Put loin on a baking tray and bake for 15 minutes in an oven preheated to 180°C.
3. Prepare jam: cut onions into very thin slices and chop the garlic. Fry in butter, add maple syrup, salt, pepper and dry red wine. Cook over high heat until the liquid has evaporated. Finally add the cold butter. Serve jam as an addition to the loin.