

## **PORK LOIN STUFFED WITH DRIED FRUIT**

### **INGREDIENTS:**

1 packaging Sokolow Uczta Świeżość i Smak loin  
1 packaging Sokolow raw smoked bacon  
2-3 handfuls of mixed dried fruits: prunes,  
cranberries, apricots, dates and raisins.  
150 ml brandy  
salt, pepper

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### **PREPARATION:**

1. Put prunes, cranberries, apricots, raisins, dates in a dish and pour 150 ml brandy. Mix. Remove membranes from the loin. Stick a long knife in the middle of the meat and make a little incision. Insert the fruit filling in the incision.
2. Wrap with bacon, sprinkle with salt and pepper and wrap in aluminium foil. Roast for 80-90 minutes at 190°C.