

PORK LOIN WITH MEAT, CURD CHEESE AND OYSTER MUSHROOM STUFFING

INGREDIENTS:

1 packaging Sokolow "Uczta świeżość i smak" pork loin
150 g Sokolow minced meat
1 onion
1 clove garlic
2 tablespoons chopped parsley leaves
200 g oyster mushrooms or other mushrooms
50 g curd cheese
3 tablespoons oil
salt and pepper

PREPARATION:

1. Dice onions and mushrooms. Warm oil in a pan and add the onions. Salt and fry until they turn glossy. Add mushrooms and finely chopped garlic. Mix and heat until the moisture evaporates. Put in a bowl and add finely chopped parsley leaves, minced meat and curd cheese. Season to taste with salt and pepper.
2. Remove loin from packaging. Cut off membranes. Make an incision in the loin to create a pocket. Put the stuffing into a pastry decorating bag and stuff the loin. Sprinkle meat with salt and pepper and pour the rest of oil. Put in an oven preheated to 180°C and bake for 45 minutes.