



PORK TENDERLOIN IN ROSEMARY

INGREDIENTS:

2 Sokołów Feast pork tenderloins
4 sprigs of rosemary
2 cloves garlic
3 tablespoons olive oil
2 tablespoons butter
Salt, pepper

PREPARATION:

1. Rinse tenderloins, dry them and cut into slices. Break each one down gently by hand. Separate the rosemary leaves from the rosemary sprigs. Press garlic through press and mix with olive oil. Put tenderloins in the created sprigs. Cover and place in the refrigerator for 1 hour.
2. Just before frying the meat, remove the garlic and some rosemary. Sprinkle with salt and pepper, then fry in olive oil with butter or grill in a grill pan. Serve with potato dumplings or gnocchi dumplings.