

Pork tenderloin skewers, Charcutière sauce |

Recipe for 12 tapas

Description

Two pork tenderloin filet skewers served with a pickle matchstick based sauce.

Note

Ask your butcher to clean the pork tenderloin, so they are ready for use.

Ingredients

Pork tenderloin skewers

- 800 Gr Filet mignon of pork
- 3 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper

Charcutiere sauce

- 100 Gr Onion
- 60 Gr Slightly salted butter
- 125 Ml White wine
- 45 Ml White balsamic vinegar
- 300 Ml Veal demi-glace
- 30 Ml Dijon mustard
- 1.50 Turn(s) Fresh ground black pepper
- 100 Gr Pickles

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **425 F°**

Preparation

Cut the garlic in half, without peeling it. Cut the pickles in matchsticks. Finely chop the onion. Scrape and clean the pork then cut into strips. Make a skewer with each strip on a mini wooden skewer/stick.

Charcutiere sauce

In a hot pan, sweat the onion with butter. Add the vinegar, white wine and pepper and then let it reduce a little. Add the veal demi-glace and mustard, mix well and cook until the sauce thickens. Add the pickle matchsticks and season to taste.

Pork tenderloin skewers

Season the skewers with salt and pepper then sear them in a hot skillet using a little bit of vegetable oil. Add the garlic and thyme then transfer the pan in the oven to finish cooking for 6 to 8 minutes.

Plating

Two small skewers per person generously topped with the Charcutière sauce.

Bon appétit!