

Roasted pork filet wrapped in bacon with mashed garlic purée |

Recipe for 4 servings

Description

Delightful pork-bacon recipe with a smooth and soft mashed garlic purée

Note

Make sure the bacon is well coloured, it will make everything taste up a notch!

Ingredients

Roasted pork

- 600 Gr Filet mignon of pork
- 4 Slice(s) Bacon
- 4 Clove(s) Garlic
- 4 Sprig(s) Thyme

- Salt and pepper
- Vegetable oil

Mashed garlic purée

- 600 Gr Yukon gold potatoes
- 1 Head(s) Garlic
- 200 Ml Milk
- 25 Gr Butter

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Mise-en-place

Peel the garlic and cut the bacon into slices.

Same goes for the potatoes and cut them into quarters.

Roasted pork

Stab the pork filet with a couple of pieces of garlic and then roll it all up into the bacons slices.

Into a pan with vegetable oil, on medium high heat, colour every side until golden brown.

Add the thyme, salt & pepper and then throw it in the oven.

Whether you do it by time, which is 20-25mins by pound of raw meat, at 400F, or do it with a thermometer while making sure to reach 80C or 176F at the very core.

Let it rest, 10-15mins before cutting it.

Mashed garlic purée

Cut the garlic in 2 and colour it until golden brown into a pan covered with olive oil. Cover the potato quarters with cold water and cook it for 20mins or so at medium-high heat, sieve it and let them rest a little. While still hot pass it through the presse-purée. Reserve. In the meantime, when the milk is hot, add in the garlic and mix it up with a hand blender. Then add the butter. Mix the 2

altogether, add salt & pepper.

Bon appétit!