

PORK TENDERLOIN SERVED WITH CORN PIE



GRAN RESERVA CARMENERE



4 servings



50 min



difficulty: easy

INGREDIENTS

- 800 g pork tenderloin/ fillet (28 oz)
- 600 g frozen corn (21 oz)
- 1 tbsp butter
- ½ cup whole milk (100 ml / 3.4 fl oz)
- 1 sprig basil (10 leaves)
- coarse salt and pepper to taste
- 1 tbsp oil

PREPARATION

1. For the corn pie: in a heavy bottom pot, melt butter over medium heat and add frozen corn, cook for 8 minutes, add milk, salt and pepper, cook for 5 more minutes and stir. Remove mixture from the heat and grind corn, milk and basil in juicer or blender. Keep mixture warm, achieve a crushed and pureed consistency and then remove from heat. If the mixture is too liquid, put it back in the pot and cook over low heat stirring constantly until it achieves a suitable thickness. Rectify flavors.

2. For the pork tenderloin: in a frying pan, add oil and wait until it is very hot. Season pork steak with salt and pepper to taste and add to pan. Cook for about 2 minutes per side until golden brown and remove from pan.

3. Bake meat in oven at 180°C (356°C) for 5 to 10 minutes; serve with corn pie and a small salad of cherry tomatoes and basil.

Tip: Once the pork meat is browned, you can add some water or white wine to the pan and reduce it for a minute over high heat, to obtain a flavor-rich liquid which you can add to the meat to make it juicier.

