

Pork fillet roulade with a chestnut and berry filling



aroma
KITCHEN

INGREDIENTS

50ml Elmlea single cream

200g chicken breast

1 Le Naturelle egg white

5 leaves sage chopped

6 chopped boiled chestnuts

2 tbsp frozen berries

Salt and pepper to season

1 whole pork fillet, cleaned from any fats

1 tbsp olive oil

1 carrot

2 onions

6 cloves garlic

Glass of white wine

1 metre string

2 large potatoes

1 tbsp paprika

1 tbsp chopped fresh rosemary



METHOD

- 1 Place the chicken, cream and eggs into a food processor and blitz to a paste. Add in the sage, chestnuts, berries and season with salt and pepper and mix.
- 2 Use a flexible knife to flatten and open up the Pork fillet. Place the stuffing in the middle and roll up tightly.
- 3 Tighten up with string and seal the pork fillet all over in a pan drizzled with a little olive oil.
- 4 Roughly cut the Carrots, onions, garlic and place on an oven tray and pour over the wine.
- 5 Lay the pork fillet on top and continue to cook in the oven at 180°C until tender.
- 6 Meanwhile, prepare the potatoes. Cut into cubes and cook in a pan of salted boiling water until softened. Drain well and toss in the paprika and season well with salt and pepper.
- 7 Continue to brown the potatoes in a pan with olive oil until browned and crispy.
- 8 Remove off the heat, mix in the chopped rosemary and serve the potatoes with the stuffed pork fillet and the juices in the dish.