

Pork Involtini With Mustard Potatoes



aroma
KITCHEN

INGREDIENTS

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|---------------------------------|--------------------------------------------|
| 6 thin pork loin steaks | 10 pieces baby new potatoes |
| 1 cup bread crumbs | 50g chopped gherkins |
| 200g grated pecorino cheese | 2 spoons Maille Whole Grain Mustard |
| 2 spoons chopped parsley | 2 spoons crème fraîche |
| 1 spoon chopped fresh sage | |
| 4 spoons extra virgin olive oil | |
| 2 garlic cloves finely chopped | |
| 2 spoons pine nuts | |
| 6 slices streaky bacon | |



METHOD

- 1 Flatten the pork steaks with a meat basher.
- 2 In a separate bowl mix together the bread crumbs, pecorino cheese, parsley, chopped sage, chopped garlic and enough extra virgin olive oil to make into a paste. Spread the pork with the obtained paste and roll.
- 3 Roll each pork roll with streaky bacon, tie it in 3 pieces in a skewer and grill turning frequently in order that the bacon does not burn while the pork is cooking.
- 4 Serve with the mustard potato salad, simply mix the boiled potatoes with the mustard, gherkins, parsley and crème fraîche.