



STUFFED PORK ESCALOPE ROLLS WITH MUSTARD SAUCE

15 min 2 h easy 10 servings

INGREDIENTS

Filling

- 2 garlic cloves
- 170 g onion, cut into quarters
- 40 g butter
- 1 pear, large, peeled and deseeded
- 120 g dried berries
- 8 sage leaves
- 20 g dry white wine
- 160 g bread, stale, cut into pieces
- 1 pinch salt
- 1 pinch pepper

Rolls

- 1000 g pork tenderloin escalopes, beaten into 3 rectangular pieces
- 1 pinch salt
- 1 pinch pepper
- 1 tbsp Italian seasoning
- 2 tbsp wholegrain mustard
- 10 g oil for greasing

Sauce

- 70 g leeks, cut into pieces
- 40 g butter, cut into pieces
- 40 g dry white wine
- 40 g wholegrain mustard
- 600 g fresh cream
- 1 pinch salt
- 1 pinch pepper
- ¼ tsp cayenne pepper

USEFUL ITEMS

baking paper

PREPARATION

Filling

1. Place garlic, onion, butter, pear, berries, sage and wine into mixing bowl, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 2**.
2. Add bread, salt and pepper and grind **10 sec/speed 7**. Transfer into a bowl and set aside.

Rolls

3. Marinate pork with salt, pepper, Italian seasoning and wholegrain mustard. Grease bottom of Varoma dish and tray and set aside. Place a piece of baking paper (40 cm long) on a plastic chopping board, place a thinned escalope on top and set aside. Spread filling on the bottom side of the escalope lengthwise. Roll it tightly and secure using toothpicks or cooking twine if needed. Wrap the escalope with the baking paper and twist sides like a hard candy, to secure. Repeat process with the second escalope and remaining filling. Transfer escalopes into Varoma dish and tray and set aside.

Sauce

4. Place leeks, butter, wine and wholegrain mustard into mixing bowl, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 2**.
5. Add fresh cream, salt, pepper and cayenne pepper, place Varoma into position and steam **20 min/Varoma/speed 1**. In the meantime, preheat oven at 200°C.
6. Carefully, remove baking paper from escalope rolls. Transfer rolls into a baking dish and place in the oven for 20-25 minutes to become golden brown. Transfer sauce from mixing bowl into a serving bowl.
7. Cut rolls into diagonal slices using an electric knife. Serve with the sauce.

TIP

You can serve these rolls with mashed potatoes (recipe in Basic Cookbook



plastic chopping board
toothpicks or cooking twine

p. 199). Replace 1000 g potatoes with 700 g potatoes and 300 g red
pumpkin. Replace nutmeg with ginger.