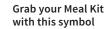


# Italian Pork & Herbed Brown-Butter Sauce

with Tomato-Bocconcini Toss & Truffle-Mayo Eggplant

TASTE TOURS













Black Peppercorns





Bake-At-Home

Ciabatta

Rosemary









Pearl Bocconcini





Italian Truffle Mayonnaise



### Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

#### You will need

Large frying pan · Two oven trays lined with baking paper

### Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
premium pork fillet	1 packet	2 packets	
eggplant	1	2	
tomato	1	2	
pearl bocconcini	1 medium packet	1 large packet	
black peppercorns	1 medium sachet	1 large sachet	
garlic	3 cloves	6 cloves	
rosemary	2 sticks	4 sticks	
Italian truffle mayonnaise	1 packet	2 packets	
bake-at-home ciabatta	1	2	
butter*	40g	80g	
salad leaves	1 small bag	1 medium bag	
balsamic vinegar*	drizzle	drizzle	
flaked almonds	1 medium packet	1 large packet	
parsley	1 bag	1 bag	
+			

<sup>\*</sup>Pantry Items

### **Nutrition**

Per Serving	Per 100g
3794kJ (907Cal)	767kJ (183Cal)
59.7g	12.1g
58.2g	11.8g
21.4g	4.3g
34.4g	7g
5.2g	1.1g
752mg	152mg
	3794kJ (907Cal) 59.7g 58.2g 21.4g 34.4g 5.2g

The quantities provided above are averages only.

### **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Roast the pork

- Preheat oven to 240°C/220°C fan-forced.
- In a large frying pan, heat a drizzle of olive oil over a high heat. Season premium pork fillet all over with salt and pepper, then add to the hot pan. Sear until browned, 1 minute on all sides.
- Transfer pork to a lined oven tray. Roast for 12-14 minutes for medium, or until cooked to your liking.
- Remove from the oven, cover with foil and rest for 10 minutes.

**TIP:** Pork can be served slightly blushing pink in the centre.



### Roast the eggplant

- While the pork is roasting, slice eggplant into long, 2cm-thick wedges.
- Place eggplant on a second lined oven tray.
   Drizzle with olive oil (1/4 cup for 2 people / 1/2 cup for 4 people), season generously and toss to coat.
- · Roast until tender, 20-25 minutes.



### Get prepped

- Meanwhile, roughly chop tomato. Halve pearl bocconcini. Crush black peppercorns using a pestle and mortar, or in their sachet using a rolling pin. Finely chop garlic. Pick and finely chop rosemary.
- In a small bowl, combine the Italian truffle mayonnaise and a splash of water. Set aside.

**TIP:** Run your fingers down the rosemary stalk to remove the leaves easily.



### Grill the garlic ciabatta

- While the pork is resting, slice the bake-at-home ciabatta in half lengthways, then slice each half across the diagonal.
- Place 1/2 the butter and 1/2 the garlic in a small bowl and microwave in 10 second bursts or until melted. Spread the garlic butter over the cutside of the ciabatta pieces.
- Place **garlic ciabatta** directly on an oven wire rack and bake until golden, **5 minutes**.



### Prep the butter & salad

- Meanwhile, return frying pan to medium-high heat with the remaining butter. Cook stirring, for 2-3 minutes or until beginning to brown.
- Add remaining garlic, the rosemary and peppercorns. Cook until fragrant, 1-2 minutes.
- Remove pan from heat. Stir in the pork **resting juices**. Season, then set aside.
- In a medium bowl, combine tomato, salad leaves and bocconcini. Add a drizzle of olive oil and balsamic vinegar. Season, then toss to coat.



### Serve up

- Slice Italian pork, then transfer to a serving plate. Pour over the herbed brown-butter sauce.
- Top eggplant with truffle mayo and flaked almonds, then tear over parsley.
- Bring pork, tomato-bocconcini toss, truffle mayo eggplant and garlic ciabatta to the table to serve. Enjoy!

