



# Italian Pork & Herbed Brown-Butter Sauce

with Tomato-Bocconcini Toss & Truffle-Mayo Eggplant

TASTE TOURS

Grab your Meal Kit with this symbol



Eggplant



Tomato



Black Peppercorns



Garlic



Rosemary



Bake-At-Home Ciabatta



Salad Leaves



Flaked Almonds



Parsley



Premium Pork Fillet



Pearl Bocconcini



Italian Truffle Mayonnaise

Prep in: 30-40 mins  
Ready in: 40-50 mins

A primo roasted pork fillet stands up perfectly to a robust brown butter sauce, and deserves to be served with some noteworthy sides - including juicy and tender roasted eggplant, complete with a drizzle of creamy truffle mayo.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar

## 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

	2 People	4 People
<b>olive oil*</b>	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
<b>butter*</b>	40g	80g
salad leaves	1 small bag	1 medium bag
<b>balsamic vinegar*</b>	drizzle	drizzle
flaked almonds	1 medium packet	1 large packet
parsley	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3794kJ (907Cal)	767kJ (183Cal)
Protein (g)	59.7g	12.1g
Fat, total (g)	58.2g	11.8g
- saturated (g)	21.4g	4.3g
Carbohydrate (g)	34.4g	7g
- sugars (g)	5.2g	1.1g
Sodium (mg)	752mg	152mg

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](https://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.



## 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 cut-side of the **ciabatta pieces**.
- Place **garlic ciabatta** directly on an oven wire rack and bake until golden, **5 minutes**.



## 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**.



## 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.



## 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.



## 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!

## We're here to help!

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