

# Garlic pork loin, with ratte potatoes

**Recipe for 4 persons**

## **Description**

An high taste dish.

## **Note**

Don't forget that the cook garlic is a lot less spicy than the raw one, but if the amount is scaring you don't have any hesitation to get it lower.

## **Ingredients**

### For the pork loin

- 800 Gr Pork roast
- 600 Gr Fingerling potatoes
- 20 Unit(s) Garlic
- 5 Sprig(s) Thyme
- 300 Ml Chicken stock
- 150 Ml Cream 35%
- 15 Ml Fleur de sel
  
- Vegetable oil
- Salt and pepper

## **Preparation**

- Preparation time **75.00 mins**

### For the preparation

Cut 5 cloves in four pieces. Wash and cut the potatoes in a half. Chop the tyme.

### For the pork loin

With a small knife, stick the already cut cloves in the loin. Put salt and pepper all around the loin, and some vegetable oil, put it in the oven to get a coloration all around. As soon as you get a nice golden brown coloration, put the potatoes around, 10 cloves of garlic, the sea salt and fresh black ground pepper. Cook it for 50 minutes, add the tyme and let it cook for 10 minutes more.

### For the sauce

In a sauce pan, cook the 5 cloves left in the chicken stock for 15 minutes, add the cream and cook slowly for 5 more minutes. When the loin is cooked, put the cooking juice in the sauce pan and mix it with the hand blender.

### For the plating

Slice the pork loin, put two spoons of sauce in the middle of the plate, put two slices of loin on the top, and garnish with the potatoes and garlic confit all around.

**Bon appétit!**