# Pork tenderloin, mint and pistachio pistou, glazed celeriac with thyme, bed of spinach with butter |

**Recipe for 4 portions**



**Description**

**Ingredients**

<u>Pistou</u>

- 30 Gr Mint
- 50 Gr Grated parmesan
- 25 Gr Pistachios
- 75 Ml Olive oil
- 25 Gr 35% cooking cream
- 2 Clove(s) Chopped garlic

- Butter
- Salt and pepper
- Vegetable oil

<u>Pork tenderloins</u>

- 600 Gr Pork tenderloin
- 2 Clove(s) Garlic
- 1 Sprig(s) Thyme

- Butter
- Salt and pepper
- Vegetable oil

<u>Celeriac and Spinach</u>

- 300 Gr Celeriac
- 250 Ml Water
- 1 Tbsp Butter
- 1 Tsp Sugar
- 1 Sprig(s) Thyme
- 100 Gr Baby spinach

- Butter
- Salt and pepper
- Vegetable oil

**Preparation**

- Preparation time **45 mins**

- Preheat your **four** at **425 F°**

<u>Prep</u>

Peel and cut the celeriac in sticks.

Wash the spinach leaves.

Peel and finely chop the garlic.

<u>Vegetables</u>

### **<u>Celeriac</u>**

In a medium pot, put all the ingredients. Cover with a cooking paper. Cut a little hole in the middle of the paper (chimney) to let the steam come out.

Let simmer at low heat. alll hte water shoud be absorb and evaporate and the celriac sticks will be glazed. Season with salt and pepper.

### **<u>Spinach</u>**

In a large hot pan, add a knob of butter and a dash of oil. Cook the spinach and season with salt and pepper.

<u>Pistou</u>

Put all the ingredients in a blender. Mix into a puree, Season with salt and pepper if needed.

<u>Pork tenderloins</u>

Place a large skillet on the stove and the heat on medium-high. Season the tenderloins with salt and pepper. Drizzle a bit of vegetable oil in the pan and sear the tenderloins on each side until they are golden. Lower the heat and add the garlic and the thyme. Finish the cooking in the over at 425F for 10 minutes and let the meat rest for 5 minutes before cutting it. Slice into a bevel way no more than an inch thin.

<u>Plating</u>

In a plate, lay a bed of spinach in the middle and add 2 pieces of pork filet on top.

Put around some glazed celeriac and a spoon of pistou

# **Bon appétit!**