



recipe

Certified Black Pork Loin with chestnuts and Malhadinha's sweet potato puree, Vitalina Santos

INGREDIENTS

1kg Certified Black Pork Loin
250gr Chestnuts
1kg Sweet Potato
Rosemary
Garlic
Fennel
Milk
Butter
Sweet Chilli Paste
Nutmeg
Wine
String

PREPARATION

1. Preheat the oven to 180° for 10 minutes.
2. Season the meat with salt, garlic, sweet chilli paste, rosemary, olive oil and wine. Place on a baking tray and set aside.
3. Make a deep, horizontal cut in

the middle of the chestnuts. Be sure, not to break them in half.

4. Bring a pan of water to the boil. Add the chestnuts and the fennel and let them cook for about 30 minutes. As soon as the chestnuts start to open, check the state of the cooking and remove them when they're to your taste.

5. Once the chestnuts have cooled, peel off the skin and stuff the black pork loin with the whole chestnuts. To stuff the loin, make a vertical slit from one end to the other, deep enough to put the chestnuts in, and close it with the string at the end.

6. Wash the potatoes and place them whole on a baking tray.

7. Place the meat and potatoes in the oven at 180° for 1 hour. Turn the meat over halfway through cooking.

8. When the sweet potatoes are roasted, remove the skin and mash them with a fork.

9. In a pan add 4 tablespoons of milk, 2 tablespoons of butter and 1 teaspoon of nutmeg. Bring to a boil and add the mashed sweet potato. Stir until creamy.

10. Remove the string, slice the loin and it's ready to serve. Enjoy!

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HERDADE
MALHADINHA
NOVA

Share the final result with us
by identifying @malhadinhanova