

## **Filetto di maiale al forno con salsa alle mele e patate**

- Pork tenderloin
- 1 thyme spring
- 6 sage leaves
- 1 rosemary spring
- 1 garlic glove
- ¼ onion
- ½ carrot
- ½ celery
- 1 cup white wine

### **Execution:**

- String the pork tenderloin
- Chop herbs and cover the tenderloin
- Chop carrots, celery and onions and start cooking these in a frying pan with oil
- Sear tenderloin and add white wine
- Put in the oven for 15 minutes (350F)
- Once ready, cut the tenderloin and reduce sauce in frying pan

### **Potatoes:**

- 3 potatoes
- Shortening
- 1 spring of rosemary
- 1 garlic clove
- Q/B salt

### **Execution:**

- Cut potatoes and boil in water just for a couple of minutes
- Add shortening to a frying pan, when warm, put in the potatoes and season with salt and rosemary

### **Caramelized apples:**

- 2 green apples
- EVOO
- ½ cup sugar
- 1 pinch of cinnamon

### **Execution:**

- Peel and cut apples in cubes
- In a frying pan put oil, and add apples
- Then add sugar and cinnamon. Cook until soft.

