

# Pork fillet in prosciutto with chocolate and bacon sauce

*Recipe and image by Chef Jason Ford*

Makes 4 serves

- 2 pork tenderloin fillets, sinew trimmed off
  - 8 thin (full) slices of prosciutto
1. Roll tenderloins tightly in cling wrap to compress into a firm even cylinder shape. This will maintain the round shape during cooking.
  2. Poach gently at 65°C for 30 minutes until cooked.
  3. Unwrap tenderloins and roll in the rashers of prosciutto ham.
  4. Cut tenderloins in 40mm lengths, and panfry on a preheated griddle pan to achieve a sear on both sides.
  5. Serve with chocolate and bacon sauce and assorted steamed vegetables.

## **Bacon stock for sauce**

- 250g ham bone
  - 50g bacon eye, thinly sliced
  - 1 celery sticks, mirepoix
  - 1 small carrot, mirepoix
  - ½ leek, mirepoix
  - 3 black peppercorns
  - a few parsley stalks
  - 1 bay leaf
  - 1 sprig fresh thyme
  - 1000ml water
1. Place all the ingredients in a cooking pot with cold water.
  2. Bring everything up to simmering point, remove any sediment from the surface and simmer gently.
  3. Simmer for approximately for 1½ hours, then strain.

## Chocolate and bacon sauce

- 250ml bacon stock
  - 25g dark cacao (pure)
  - 30ml maple syrup (pure)
  - 30g butter, chilled and cubed
1. Bring stock to simmer in a saucepan.
  2. Add cacao and simmer until combined.
  3. Add maple syrup and remove from heat.
  4. Whisk in the cubes of butter until sauce is thick and emulsified.