Pork roulade with roast tomatoes



Ingredients

4

- 1 pork roulade weighing approx. 750 to 800 g
- 20 g Bresc Erbe Italiano
- 20 g Bresc Garlic slices
- 600 g potatoes in their skins
- 8 tomatoes
- 100 g tomato crisp
- 100 g butter
- salt and pepper

Preparation method

Preheat the oven to 200°C. Chop the potatoes into pieces and put them in an oven tray. Add some olive oil, salt and pepper. Roast them at 200°C for about 25 minutes, then lower the temperature to 175°C for another 15 minutes. Lay the meat for the roulade flat and opened. Sprinkle the inside of the meat with salt and pepper too. Spread the slices of garlic and the erbe Italiano over the inside of the meat. Roll up the meat and tie it up with kitchen string. Fry the roulade on all sides in a frying pan. Heat the oven to 125 degrees and allow the roulade to cook gently until the core reaches 62 degrees; baste regularly with the meat juices. Cut the tomatoes in half and sprinkle them with salt, pepper and the tomato crisps. Roast them in the oven with the potatoes at 175°C for 15 minutes. Serve everything together.

Used Bresc products



Bresc Erbe Italiano 450g



Bresc Garlic slices 450g

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