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Preparation time: 40 minutes
Cooking time: 55 minutes



Ingredients

For 4 servings

Pork fillet (sous vide):

1 pork fillet of approx. 400 g, ready for cooking
½ bunch of parsley, finely chopped
40 ml sun flower oil

Chicory (sous vide):

4 pcs chicory
2 zests of orange
1 twig of sage
4 slices of cooked ham
A bit of salt
30 g butter

Preparation

Pork fillet (sous vide):

Coat the pork fillet with the chopped parsley. Pepper slightly and vacuum. Cook in your **fusionchef** sous vide water bath at 62 °C for 30 minutes. Roast mildly in sun flower oil and salt. Slice and arrange on the plate.

Chicory (sous vide):

Remove the outer leaves from the chicory until the diameter is reduced to 2.5 cm. Wrap with sage and ham. Vacuum together with butter and zests of orange. Cook in your **fusionchef** sous vide water bath at 85 °C for 25 minutes. Glaze in a pan until light brown.

We recommend serving this dish with buttered potatoes.