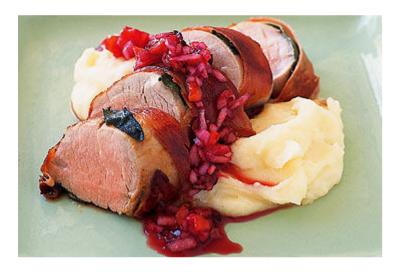


Prosciutto-wrapped pork fillet with tamarillo salsa



Photography by Steve Brown

Preparation Time

5 minutes

Cooking Time

12 minutes

Ingredients (serves 4)

- 2 pork fillets (about 500g)
- 12 fresh sage leaves
- Salt & freshly ground pepper
- 6 slices prosciutto (about 100g)
- 2 tbs olive oil
- 2 firm tamarillos
- 1/2 small red onion, finely diced
- 2 tsp brown sugar
- Mashed potato, to serve

Method

- 1. Preheat oven to 200°C. Lay sage leaves over pork fillets, season with salt and pepper and wrap with prosciutto to enclose.
- 2. Heat olive oil in a heavy-based frying pan over a moderately high heat. Cook pork fillets for 5-7 mins, turning to ensure even browning.
- 3. Place pork fillets onto a baking tray and cover loosely with foil, roast for another 7 mins or until cooked to your liking.
- 4. Meanwhile, peel tamarillos and finely dice. Toss with red onion and brown sugar. Season with a little salt to taste.
- 5. Serve the warm pork fillet sliced with mashed potato and drizzled with the tamarillo salsa.

Nutritional information

This information is per serve.

| Protein | Dietary Fibre |
|------------------------|---------------|
| - | - |
| Fat Total | Energy |
| 15.00g | 1255kJ |
| Fat Saturated | Sodium |
| 3.50g | - |
| Carbohydrate Total | Cholesterol |
| 4.00g | - |
| Carbohydrate Sugars | |
| - | |

Notes

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Source

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