

STUFFED PORK TENDERLOIN WITH BRIE AND CHERRY SAUCE MADE WITH LIEFMANS ON THE ROCKS

Ingredients

- PORK TENDERLOIN 1
- BRIE 100 G
- ROSEMARY 2 SPRIGS
- STONED CHERRIES IN SYRUP 150 G
- SHALLOT 1
- BUTTER 25 G + EXTRA
- FLOUR 1 DESSERTSPOON
- THYME COUPLE OF SPRIGS
- LIEFMANS ON THE ROCKS 125 ML
- SALT AND BLACK PEPPER

RECIPE

1. Pre-heat the oven to 180°C
2. Make a cut in the pork tenderloin lengthways but not right through. Thinly slice the brie and use to fill the pork tenderloin together with the sprigs of rosemary.
3. Season the pork tenderloin with salt and black pepper and bind it with a piece of kitchen string.
4. Arrange the pork tenderloin in an oven dish and roast for 30 minutes in the pre-heated oven.
5. Meanwhile, make the sauce: drain the cherries and keep the juice. Peel and chop the shallot.
6. Melt 15 g butter in a saucepan and gently fry the shallot for 3 minutes over a low heat. Add the flour and stir as it simmers over a low heat for 3 minutes (like a roux).
7. Meanwhile, remove the thyme leaves from the stalk.
8. Add the thyme leaves, the Liefmans On The Rocks, half of the cherries and half of the cherry syrup to the roux. Leave to thicken for 10 minutes over a low heat.
9. Pass the sauce through a sieve and bring back to the boil. Remove the sauce from the heat and add a knob of butter and the remaining cherries. Season to taste with salt and black pepper.
Tip: lovely with croquette potatoes!
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