



# “CAMELIZED VITA PORK LOIN FILLET WITH HERBS AND A CELERY CREAM” SERVED WITH TRIPEL KARMELIET



## Ingredients (4 persons)

- *Vita pork loin fillet: 450 g*
- *boney: 100 g*
- *sugar: 20 g*
- *long pepper: 2 whole*
- *star anise: 1 whole*
- *cinnamon, ground: 5 g*
- *celery: 1 stalk*
- *lovage: 8 leaves*
- *milk: 100 g*
- *butter: 20g*
- *olive oil*
- *Anne's dandelion vinegar*
- *filo dough: 2 sheets*
- *freshly ground pepper*
- *salt*
- *reduced pork stock*
- *rosemary*
- *garlic: 3 cloves*

## Preparation

Baste the pork fillet with olive oil. Marinate in the long pepper, anise, cinnamon, rosemary and garlic for 6 hours. In the meantime, make the sauce by combining the pork stock, honey, olive oil and Anne's dandelion vinegar.

Clean the celery and cut into small pieces. Put the celery in the milk, add salt and a bit of butter and bring to a boil. As soon as the celery is soft, mix until a fine, light purée is formed.

Create the crisp accompaniments with an impression of the lovage leaf by brushing the filo dough with honey and arranging the lovage leaves on top of this. Place a second filo sheet on top of the leaves, cover and cut out nice round circles. Bake in the oven at 190°C between parchment paper.

Remove the pork loin fillet from the marinade. Sear in a warm pan. Allow to rest on the grill, cover with the sauce and continue to roast in the oven. During roasting, baste regularly so that a crisp crust forms on the meat.

Pour a portion of the marinade through a sieve and warm slightly to get more liquid.

## Finishing and garnish

Slice the pork loin into fine slices. Dress the pork loin slices with the celery mousse and drizzle lightly with sauce. Stand the crisp filo rounds up in the celery cream.