



Difficulty

Easy



Cuisine

Fusion



4 Diners



Time

40 minutes



Variety

Castaña

Iberian Pork Loin with Asian Sauce and Castaña Garlic



1. Peel the 4 cloves of Castaña Garlic and finely slice them.
2. Cut the Scallion and the Yellow Bell Pepper into thin Julienne strips.
3. Cut the Cherry Tomatoes in half.
4. Season the pieces of Iberian Pork Loin.
5. Put a dab of Oil in a non-stick pan on medium heat, add the Garlic, Pepper and Scallion, and sauté.
6. When they are almost fully cooked, add the Cherry Tomatoes and sauté for a few more minutes. Then remove the vegetables from the pan.
7. In that same pan, and with the very juice released by the vegetables, seal the Iberian Pork Loin on all sides and remove from the heat.
9. Use the same pan to mix the Kimchee and Kabayaki sauces until the resulting sauce thickens.

Dish Presentation:

9. Place the Tomatoes diagonally on a plate, then place the Loin next to them, and the rest of the sautéed vegetables on top of the Loin.
10. Place some Sauce in a corner of the plate and garnish the dish with some Pepper strands and a few Parsley

Tips from the Chef Miguel Ángel Mateas

- The Kimchee and Kabayaki Sauces are of asian origin and produced from different seasoned vegetables, so they have a bittersweet taste and a spicy touch.
- If you cannot find Kabayaki sauce, you can use Teriyaki sauce instead.
- This dish holds many flavour contrasts and is truly nice on the palate. You will find spicy hints from the Kimchi sauce and the Pepper strands, and also sweet notes from the Kabayaki sauce

Ingredients

- 4 cloves of Castaña Garlic
- 180 gr of Iberian Pork Loin per person
- 50 gr of Cherry Tomatoes
- 1 Yellow Bell Pepper
- 1 Fresh Scallion
- 1 Lime
- 100 gr of Kimchee Sauce
- 50 gr of Kabayaki Sauce
- Ground Black Pepper
- Fresh Parsley
- Dried Pepper Strands
- Extra Virgin Olive Oil
- Fleur de Sel