

Creamy Peppercorn

MUSHROOM STUFFED PORK
TENDERLOIN



INGREDIENTS

AVO Creamy Peppercorn Sauce

AVO Lafiness Pink Peppercorn Marinade

AVO Mushroom Gourmet Filling

AVO Crispy Onions

Pork Tenderloin

Smoked Streaky Bacon

Pink Peppercorns

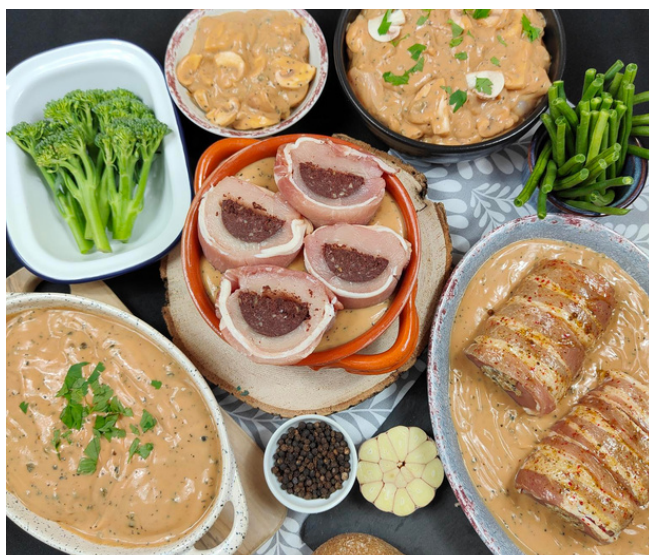


METHOD

1. Trim up **pork tenderloins** removing all silver skin and fat.
2. Butterfly the **pork tenderloin** and lightly flatten out with a tenderiser.
3. Take 1x500g tube of **AVO mushroom gourmet filling** and mix with 80g **AVO crispy onions** (*enough mixture for 5*)
4. Place the **mushroom gourmet filling** mix down the middle of the **pork tenderloin** and roll up.
5. Wrap with smoked streaky bacon and brush with **AVO Pink Peppercorn Lafiness**.
6. Slice in half and lay on bed of **AVO Creamy Peppercorn Sauce**. Garnish with **pink peppercorns**.



For allergen information, please refer to the relevant product specification.



OVEN



SERVE WITH RICE AND GREENS

AVO Creamy Peppercorn sauce is a delightful balance of richness and creaminess with a spicy kick from the whole peppercorns. A classic sauce with a velvety and smooth texture packed with delicious flavour.

A great accompaniment to chicken, pork and beef!