

POTATO AND LEAK CREAM AND SMOKED PORK LOIN



Ingredients (serves 6 people):

Potato Cream

- 1 chopped onion
- 1 sliced leek stalk
- 1 liter of water
- ½ kg of peeled potatoes
- 120 g of heavy cream
- 1 cup of arugula leaves
- 200 g diced smoked pork tenderloin
- Salt to taste
- White pepper to taste
- Herbal Olive Oil to taste
- 80 ml olive oil
- 1 tsp chopped parsley

1 tbsp chopped fresh thyme

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Preparation:

1. For the herbal olive oil beat well the olive oil with the herbs. Reserve.
2. For the cream of potatoes in a pan fry the onion and leek in half of the herbal olive oil.
3. Add water, peeled potatoes and season with salt and ground pepper.
4. Cook for the potato to soften.
5. Remove the potato from the heat, drain, reserve the water and add the heavy cream.
6. Beat in blender and gradually add reserved water to give desired consistency.
7. Return to the pan and add the previously boiled tenderloin and cook for a few minutes.
8. Adjust salt and pepper.
9. Finish with the arugula leaves cut into strips and the remaining herbal olive oil.