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Beef Filet Mignon Wrapped in Bresaola della Valtellina PGI, Beetroot Braised Pork Belly by Chef Francois Mermilliod

Serves: 4

Preparation time: 20 minutes

Cooking time: 2 hours

INGREDIENTS

250g	Bresaola della Valtellina	 PGI	 Organic	Italy	
200ml	Wien (White Wine)	 PDO	 Organic	Austria	
20ml+20ml	Aceto Balsamico di Modena	 PGI	 Organic	Italy	
200g	Marinated beetroots		 Organic	Lithuania	
10ml	Kolymvari extra virgin olive oil		 Organic	Greece	
600g	Beef			Ireland	
600g	Pork			Netherland	
10g	Paprika			Hungary	
20g	Sea salt flakes			Cyprus	
30g	Butter			France	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

DIRECTIONS

PREPARATION

- 01 Blend marinated beetroots and marinate the pork with it and Aceto Balsamico di Modena. Cook sous vide at 72°C for 2 hours.
- 02 Slice the Bresaola della Valtellina, season the beef with sea salt flakes and paprika.
- 03 Wrap the beef with the Bresaola della Valtellina. Cook sous vide at 55°C for 1 hour.
- 04 Panfried the beef in hot pan with extra virgin olive oil just to sear the meat.
- 05 Slice the pork and pan fry it on both side.
- 06 Deglaze with Wien (White Wine), add Aceto Balsamico di Modena, butter and reduce.

ASSEMBLY

- 01 Put the pork in a plate, add the beef on top.
- 02 Cover with the sauce.

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