

# Roasted pork fillet with prosciutto, pear, quince & pomegranate

## Ingredients

1 pork fillet

8 strips of prosciutto

2 pears

100g butter

1 tbsp Wildings Ruby Blood Orange Olive Oil

4 tbsp Wildings Quince & Pomegranate Paste

12 fresh sage leaves

Pinch or 2 of Wildings Orange & Fennel Salt

## Method

Heat oven to 180C.

Trim pork fillet of tendon. Place prosciutto on a board overlapping each piece then wrap pork fillet. Peel and core pears, cutting each ½ into 8 wedges. Heat butter in frypan and saute pears with sage until tender. Add Quince and Pomegranate Paste until caramelised. Set aside.

Drizzle wrapped pork fillet with olive oil and place in a medium-hot frypan. Turning on each side until brown. Place in the oven for 5-10 minutes until cooked. Remove from oven and rest.

Warm pears and add any juices from the pork. Slice pork into 1cm medallions and serve on the pears. Season with salt.

Serves 4.

## Serving Suggestion

Great with crash bang potatoes & a rocket salad.

*Wildings Pantry Essentials*

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