



## Dill Pork Loin

For 4 persons

Cooking time: When temperature reaches 90°C

### Ingredients :

- 800g Deboned Pork Loin
- 1 Tablespoon of Sea Salt
- 2 Tablespoons of Fresh Rosemary
- 1 Finely Chopped Big Onion
- 1 Teaspoon of Dill
- 4 Garlic Cloves
- 4 Tablespoons of Balsamic Vinegar

### Preparation :

Rub the pork loin with the sea salt, pepper and the rosemary. Put the onion in a 3l *CromoTanium* pot. Add onions on the pork loin and after add all other ingredients. Cover and put on medium heat. When temperature reaches 40°C, put temperature at medium/low and keep cooking till temperature reaches 90°C.

Serve with braised cauliflower or vegetables of your choice.