



## Indonesian Pork Filet

Cooking time: 20 minutes

### Ingredients :

- 1 pork filet

### Sauce:

### Marinade:

- 1 Lime Juice
  - 30ml Soya Sauce
  - 30ml Honey
  - 2 Finely Chopped Garlic Cloves
  - 15ml Cumin
  - 15ml Curry
  - 2.5ml Sambal Ulek
  - Sesame Oil
- Cooking Juice
  - 100g Coconut Milk

### Preparation :

Put marinade ingredients in a bowl. Drop the fillet in the bowl and let it macerate in the fridge 2 hours or all the night. Put the fillet in the *CromoTanium* frying pan, with marinade add salt and pepper. Close the cover and put on the stove at medium heat. When temperature reaches 75°C, remove from stove, take out the fillet and set it aside into an aluminum foil and reserve.

### Sauce:

Add 100g of coconut milk to the cooking juice and let it cook slowly for few minutes.

### Presentation:

Diagonally slice the fillet, put on a plate with vegetable, coconut milk rice and sauce.