



## Mandarin Pork Fillet

For 4 persons

Cooking time: When temperature reaches 75°C

### Ingredients :

- 4 Mandarins
- 100g Sugar
- 2 Little Pork Fillets
- 100g Brie

### Stuffing :

- 1 Tablespoon Olive Oil
- 1 Finely Chopped Gray Shallots
- 1 Finely Chopped Mushrooms Pack
- 1 Tablespoon Fresh Tarragon Or 1 Teaspoon of Dry Tarragon
- Salt And Pepper

### Preparation :

#### **Candied Mandarins :**

Wash and finely slice the mandarins. Add sugar and mandarins in a frying pan. Cook at medium. When temperature reach 40°C, put temperature at medium/low and keep on cooking till temperature reaches 95°C.

#### **Stuffing :**

Put oil, shallots, mushroom, tarragon, salt, pepper in a frying pan. Cook on high temperature for 3 minutes. Let it cool.

#### **Fillets :**

Take off the nerves from the fillets, open in wallet, add salt and pepper. Add brie slices, the stuffing and close the fillets.

#### **Cooking :**

Put the fillets in the frying pan, close the lid and put on stove at medium. When temperature reach 40°C, put temperature at medium/low and keep on cooking till temperature reaches 75°C.

Put aside the fillets in aluminum foil for 10 minutes.

#### **Presentation :**

Per person, serve 3 slices of stuffed pork fillet, rice, vegetables and decorate with candied mandarins.