



## Spicy Honey Pork Loin

For 6 persons

Cooking time: When temperature reaches 85°C

### Ingredients :

- 1 Sliced Onion
- 1 Deboned Loin Pork Of 1kg

### Marinade :

- 3 Tablespoons of Soya Sauce
- 3 Tablespoons of Balsamic Sauce
- 2 Tablespoons of Honey
- 20g Fresh Ginger
- 1 Teaspoon of Cumin
- 2 Garlic Cloves, Salt And Pepper
- 1 Tablespoon of Olive Oil

### Sauce :

- Cooking Juice
- Marinade
- 125ml Of Chicken Stock
- Salt And Pepper
- ½ Tablespoon Fine Herbs\*
- 1 Tablespoon of Corn Starch

### Preparation :

#### **Marinade :**

Put all the ingredients of the marinade in a bowl, add the pork loin and put the bowl in the fridge for 12 hours.

#### **Loin cooking:**

Put the sliced onions, pork loin in the *CromoTanium* frying pan and cover. Put on medium heat. When temperature reaches 40°C, put at medium/low and keep on cooking till temperature reaches 85°C. Take off the loin and set aside in aluminum foil.

#### **Sauce :**

Add the marinade, chicken stock, salt, pepper, fine herbs to the cooking juice and keep on cooking for 5 minutes. Add the starch with water and keep on cooking a few minutes.

#### **Presentation :**

Serve the pork loin finely sliced with sauce and rice or vegetables.

\* **Fine herbs** : Chives