

## ORANGE PORK FILLET WITH BALSAMIC CONDIMENT



Ingredients 4 people:

1 Pork Fillet

2 tablespoons of White Balsamic Condiment Leonardi

1 rosemary sprig

2 sprigs of thyme

¼ thinly sliced onion

2 tablespoon of Extra virgin olive oil

20 g of butter

½ orange peel cut in strips

½ glass of dry white wine

Balsamic pearls Leonardi

Salt and pepper to taste

Preparation:

Put in a pan butter, olive oil, onion and orange strips and let them brown for 2 minutes. Add rosemary and thyme and cook for 1 minute more.

Place the pork fillet in the pan for 5 minutes and after a while turn them.

Remove the pork fillet and in the same pan add White Balsamic Condiment Leonardi and wine, mix it up and wait until the evaporation is done.

In the meanwhile cut the pork fillet in strips and put everything again in the pan.

Cook and mix up on high flame for 3 minutes.

Take the pan off the ring and serve into dish adding balsamic pearls and fresh rosemary.