

SECOND COURSES

Pork fillet in a sesame crust, dressed with San Daniele ham and Montasio sauce

Ingredients for 4 people

- 800 g *pork tenderloin*
- *Sesame seeds to taste*
- 12 *slices San Daniele ham*
 - 100 g *butter*
 - 200 g *milk*
- 300 g *fresh Montasio cheese*
- *Salt, pepper, and nutmeg to taste*

Preparation

Completely cover the fillet with sesame seeds, cut it into 4 equal slices, then "dress" each portion with 3 slices of San Daniele prosciutto.

Place the fillets on a baking sheet lined with parchment paper and bake for 20 minutes at 180°C.

Meanwhile, melt the butter in a high-sided pan, add the milk and the diced Montasio cheese.

Bring to a boil and season with salt, pepper, and nutmeg.

Plate the cooked fillets (the prosciutto will be crispy) and drizzle with the Montasio sauce. Serve immediately.