



PORK TENDERLOIN STUFFED

Ingredients:

2 pork tenderloins à 300gr
6 slices of Parma ham
fresh basil
4 tbsp Boursain cream cheese
4 tbsp grated (Emmental) cheese
sun-dried tomatoes

herb rub: equal parts salt, garlic powder and 1 tsp smoked paprika

Homemade BBQ sauce:

4 tbsp BBQ sauce
2 tbsp honey
1 tbsp soy sauce
2 tbsp brown sugar
100 ml Coca Cola (no light or zero)
1 tsp chilli flakes

Butterfly* the pork tenderloins and sprinkle with the home-made rub. Spread the boursain on top and finish with the grated cheese, sun-dried tomatoes and a few leaves of fresh basil. When topping, always keep the edges free, this way you can roll up the pork tenderloin better.

Roll up the pork tenderloin and wrap it in the Parma ham and sprinkle with some more of the homemade rub. You can let the pork tenderloin rest in the fridge (max 6 hours) or use it immediately for the barbecue.

Place the pork tenderloin on the grill and cook to a core temperature of 50 °C.

If you want to make your own BBQ sauce, now is the time. Mix all sauce ingredients in a pan and heat. Stir well and allow to thicken slowly.

When the tenderloins have reached the core temperature, spread (the homemade) BBQ sauce all around them.

Supplies:

Kamado
pro set
drip pan
baking brush
thermometer

Kamado set up:

Indirect heat

Then let them cook to a core temperature of 60 °C.

Remove the pork tenderloins from the barbecue and let them rest for a while before cutting them (otherwise your stuffing will run out immediately).

Serve with a nice salad or fresh fries!

** Butterfly is a special way of cutting meat. Here, you cut the meat lengthwise (not all the way) so that you can unfold it like a book. You keep slicing it further and further until you end up with a flat unfolded piece of meat. This technique is often used when you are going to stuff meat with ingredients and then roll it up, for example for a roast.*