

PELZMANN'S FILLETS OF PORK WITH POTATO-PUMPKIN PURÉE

8 médaillons of pork fillet (approx. 80 g each)
16 fresh sage leaves
8 slices of bacon
salt, pepper
500 g mushrooms (e.g. white button)
1 small onion
1 bunch of flat-leaf parsley
400 g potatoes
700 g squash (e.g. butternut)
50 g butter
nutmeg
2 tbsp. Pelzmann's sunflower oil
25 g pumpkin seeds
1-2 tsp. Pelzmann's pumpkin seed oil



1 tbsp. white wine

Preheat oven to 200 °C. Season pork medaillons with salt and pepper. Add two fresh sage leaves to each piece of meat and wrap a slice of bacon around each. Place on wooden skewers.

Finely chop parsley leaves. Roast pumpkin seeds in a pan without oil. Peel potatoes and cut into chunks. Peel onion, slice and dice. Peel pumpkin, remove seeds and dice. Cook potato and squash cubes in boiling salt water for 20-25 min., drain and allow steam to evaporate. Squeeze through a ricer, whisk in butter, season with salt and nutmeg. Gently brown pork fillets in a skillet at medium heat using Pelzmann's sunflower oil. Simmer in oven for 10 mins. at 170 degrees. Meanwhile brown mushrooms cut into quarters together with onions. Add salt and pepper and deglaze with white wine and Pelzmann's pumpkin seed oil. Sprinkle with chopped parsley. Sprinkle chopped pumpkin seeds on mashed squash and serve with mushrooms and pork medaillons.