

Ingredients for Pork Tenderloin w| Purple Potato Purée & Gremolata

2 lbs pork tenderloin
1 cup butter
1 cup cream
1 pound purple potato → peeled and cubed
1 bunch parsley → roughly chopped
4 lemons → zested and juiced
4 cloves garlic → peeled
1/2 cup olive oil
salt & pepper to taste

Le Cuvier

Pork Tenderloin

Remove all silver skin and extra fat from pork.

Portion to desired size, season with salt & pepper, and Sear at desired temperature, making sure the tenderloin is cooked through.

Purple Potato Purée

Place potatoes in a large pot covered with cold salted water and bring to a boil.

Cook until potatoes are tender but not mushy.

In a separate pot combine cream and butter and bring to a simmer; keep a close eye on this mixture to make sure it doesn't scorch or boil over.

Once potatoes are tender, drain completely.

In a large pot or bowl using a food mill, electric beater, or mixer, slowly add your simmered butter cream mixture to potatoes and mix until smooth and Season with salt and pepper to taste.

Be careful not to over work your mixture to avoid a gummy texture

Gremolata

In a food processor combine lemon zest and juice with parsley and garlic and blend until all ingredients are well incorporated.

Continue processing to desired texture (chunky vs. smooth)

Transfer mixture to a clean bowl and slowly incorporate olive oil with a spatula

To Serve

Plate the pork tenderloin, spoon or pipe a dollop of purple potato purée and finish with a drizzle of gremolata

presented by → *Chef John Menges*



PORK TENDERLOIN W| PURPLE POTATO PURÉE & GREMOLATA

paired with Le Cuvier's NV Pentimento Blend