

# INGREDIENTS

1 onion

A generous piece of pork tenderloin

200 gr portobello mushrooms

2 teaspoons of butter

One smooth cheese like edam/ arzúa/  
queso tierno

250 ml of cream

A splash of rum

# PREPARATION

- ☐ Cut the onion into small pieces and cook it until it turns golden brown
- ☐ Cut the sirloin into small cubes and once it is ready, add the mushrooms
- ☐ Add a splash of rum for flavor
- ☐ Pour in the butter, melt the cheese and finally add the cream.
- ☐ Cook the pasta and remove it 2 minutes before the time indicated on the package. Mix it with the sauce and

let it finish cooking for 2 to 3 minutes in the sauce pot. Serve and top with Perorino.