

## Ingredients:

- \* 5 pork loins
- \* 2 tablespoons black peppercorns
- \* 20 fresh sage leaves
- \* 20 fresh rosemary leaves
- \* 25 butter

## Steps:

1. Preheat the oven to 100°C (212°F).
2. Place each pork loin in a vacuum bag.
3. Add a few black peppercorns, sage leaves, rosemary leaves, and a walnut to each bag.
4. Seal the bags and cook using the specified program.
5. After 600 seconds (10 minutes), reduce the oven temperature to 76°C (168°F) and cook for an additional

Cooking time: 29400 seconds (480 minutes).