

Ingredients:

- * 1 pork loin roast
- * Salt and pepper
- * 2 eggs
- * 100g '00' flour
- * 150g grated bread
- * 1 lemon
- * Olive oil
- * 100g fontina cheese

Steps:

1. Preheat the oven to 240°C (464°F).
2. Using a thin knife, make a pocket in the pork loin roast.
3. Season the inside and outside of the roast with salt and pepper.
4. Place a sliver of fontina cheese in the pocket and lightly beat 2 eggs and mix with '00' flour and grated bread.
5. Add the beaten egg mixture and grated lemon peel to the pocket in the roast.
6. Place the roast on a PAN.FRY tray and brush all sides with olive oil.
7. Place the tray in the oven and bake for 900 seconds.
8. Remove the roast from the oven and serve immediately.