

Here is a recipe for the "Crusted Pork Fillet", which only has 10 ingredients:

1. Preheat the oven to 170°C (338°F).
2. Season the pork fillet with salt and pepper.
3. On a very hot pan with a little extra virgin olive oil, sear the pork fillet on all sides.
4. Let it rest for 5 minutes.
5. Dry the pork fillet properly and roll the slices of speck around the fillet, helping with cling wrap.
6. Let it rest in the fridge for 1 hour.
7. Roll out the puff pastry and place the pork fillet with speck in the middle, roll it in the puff pastry and cut it into 12 equal pieces.
8. Brush the outside with beaten egg.
9. At this point, if you want, you can apply light decorative engravings or you can apply seeds such as sesame seeds.
10. Once decorated, place the pork fillet in the oven on a **FORO.BLACK**.
11. Let it rest at least 5 minutes after cooking before cutting and serving.