

Pork tenderloin turrets with aubergines and tomatoes, garnished with mozzarella slices



**Up to 30
min.**



Normal



Zubereitung

1. Salt the pork medallions and fry them on a high heat for a short time on both sides.
2. Fry the aubergines too.
3. Top the medallions with tomatoes and aubergines and season lightly with salt, pepper, garlic and chopped herbs.
4. Top with a **GOLDSTEIG Mozzarella Slice** and start again with the pork tenderloin. Carry on building 16 turrets.
5. Bake in the oven at 160°C for about 12 minutes.

TIP: Serve with fried potatoes with bread spice.

Zutaten



For 4 people:

- 16 x 50 g pork medallions
- 16 aubergine slices
- 16 tomato slices
- 16 **GOLDSTEIG Mozzarella Slices**
- Salt
- Pepper
- Garlic
- Chopped rosemary
- Chopped marjoram

