

Pork fillet towers with aubergine and tomato vegetables, garnished with mozzarella slices



*Up to 30
min.*



Normal



Zubereitung

1. Salt the pork medallions and sear.
2. Fry the aubergine too.
3. Top the medallions with tomatoes and aubergines and season lightly with salt, pepper, garlic and chopped herbs.
4. Cover with a slice of GOLDSTEIG mozzarella and start again with a pork fillet. This creates 16 little towers.
5. Bake in the oven at 160 °C for approx. 12 mins.

TIP: Serve with fried potatoes and bread seasoning.

Zutaten

Serves 4:

- 16 pork medallions, 50 g each
- 16 aubergine slices
- 16 tomato slices
- 16 slices of GOLDSTEIG mozzarella slices
- salt
- pepper
- garlic
- chopped rosemary
- chopped marjoram

