

# HOW TO MAKE

## Pork tenderloins with a Roquefort sauce, sautéed eggplants

### Shopping list

- 1 TBS butter
- 2 pork tenderloins
- 1 big onion
- 5 oz roquefort
- 1 bunch flat parsley
- 2 TBS Dijon mustard
- White pepper
- 6 small eggplants
- olive oil
- Salt and pepper
- 2 cups heavy whipping cream

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Melt the butter in a cast iron pot big enough for the two tenderloins. Once it is bubbling sear the tenderloins on all sides. Add the chopped onion and wilt it.

- 1 TBS butter
- 2 pork tenderloins
- 1 big onion

2

Combine in a bowl: the Roquefort, the chopped parsley, the mustard. Season the tenderloins with white pepper (no salt, the Roquefort is salty enough). Add the content of the bowl. Cover and cook on medium low for about 20 minutes (depending on the size of your tenderloins. They are ready once a knife inserted in the center doesn't bring out pink juices).

- 5 oz roquefort
- 1 bunch flat parsley
- 2 TBS Dijon mustard
- White pepper

3

As the pork is cooking: clean and cut the eggplants in 2 x 1 inches segments. Heat olive oil in a saute pan and saute the eggplants in it. Season with salt and pepper. Keep warm.

- 6 small eggplants
- olive oil
- Salt and pepper

4

Add the cream in the tenderloins pot and stir well, keep warm.  
To serve: slice the pork, serve with some rice, some eggplants and the delicious sauce.

- 2 cups heavy whipping cream