

HOW TO MAKE

Filets mignons de porc aux poireaux

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 3 small pork tenderloins• 4 TBS butter• 6 shallots• 6 leeks• 4 TBS balsamic vinegar• 2 cups white wine• Salt and espelette pepper	1	Melt the butter in a cast iron cocotte and sear the tenderloins in it. Chop the shallots and the leeks (keep them separate).	<ul style="list-style-type: none">• 3 small pork tenderloins• 4 TBS butter• 6 shallots• 6 leeks	« Sear the tenderloins in several batches so you don't end up overcrowding the pot. »
	2	Remove the tenderloins and replace them by the shallots. Sautee them until they get colored. Add the leeks, sautee them too. Add the vinegar and the wine. Season with salt and pepper. Cover and cook for 30 to 40 minutes depending on the size of the tenderloins.	<ul style="list-style-type: none">• 4 TBS balsamic vinegar• 2 cups white wine• Salt and espelette pepper	