

Prok Fillet in Puff Pastry

Recipe No. 5

(for 2 persons)

- Lean pork fillet (ca. 350 gr.)
- 1 sheet of ready made puff pastry
- 4 rashers of rindless smoked bacon
- salt, pepper and aromat

Season the pork fillet with salt, pepper and aromat. Lay out puff pastry and place fillet on pastry. Cover fillet with bacon rashers. Enclose fillet with pastry and place it on a buttered ovenproof dish. Bake in oven at low level (Gas mark 3 - 4) for about 45 minutes.

Serve with fresh vegetables.