



## Grilled pork with pesto and Lutosa Duchesse Potatoes

### Ingredients (for two servings)

- 300 g of Lutosa Duchesse Potatoes
- 360 g of pork fillet
- 200 g of dried tomatoes for garnishing
- 50 g of pine nuts
- 5 soup spoons of olive oil
- A few fresh basil leaves
- 40 g of Parmesan cheese
- 2 cloves of garlic
- A pinch of salt and pepper

### Preparation

- To make the pesto: blend together the basil, pine nuts, Parmesan, peeled garlic, salt and pepper, adding the oil little by little.
- Slice the pork fillet into equal pieces, season them, brush them with olive oil and grill them on each side on a hot griddle until the brown grill mark pattern appears.
- Cook the Duchesse Potatoes according to the packet instructions.
- Arrange the pork fillets and Duchesse Potatoes on the plates.
- Garnish with the pesto and decorate with the dried tomatoes, a few basil leaves and, if desired, a few grilled or dry-fried pine nuts.

**Tip:** You can buy ready made pesto. A few black olives would make a delicious accompaniment to this dish.

**Wine:** A Chianti Classico or a Brunello would add a Mediterranean touch to this recipe.

