

Pork tenderloin with herb butter

4 servings

800 g pork tenderloin
3 tbsp olive oil
2 tbsp Japanese soy sauce
1.5 tbsp liquid honey
0.5 tbsp balsamic vinegar
2 cloves garlic
1 tsp salt
3 pinches black pepper

100 g room temperature butter
1 tbsp pizza seasoning
2 pinches salt
1 pinch black pepper

Mix olive oil, soy sauce, honey, vinegar and pressed garlic.

Trim the tenderloin and place in a plastic bag. Pour in the marinade and mash the meat. Marinate for at least 30 minutes, but preferably overnight in the refrigerator.

Preheat the oven to 175 °C (347 °F).

Brown the meat in oil and butter so that the meat gets a nice sear surface.

Cook the tenderloin in the oven for about 30-40 minutes or until the internal temperature is 67 °C (153 °F).

Let the meat rest for about 15 minutes. Slice the meat thinly.

Herb butter

Mix the room-temperature butter with pizza seasoning, salt and pepper, preferably with an electric whisk so that it becomes fluffy.