

Pork, cheese and spinach roll

50—60 Min

Ingredients 6 Portions

= Kotányi Produkte

600 g	Pork fillet
1 EL	Oil
0.5 Beutel	Roast Pork Seasoning Salt
70 g	Parmesan cheese
100 g	Ricotta
50 g	Feta
120 g	Spinach
0.25 TL	Pepper Black, Ground
0.5 TL	Thyme, Crushed

Preparation

1. Heat the oven to 200 degrees. Clean the membrane from the pork fillet and cut it lengthwise in order to get as much meat as possible. It is important not to cut it all the way. Break up the fillet with a meat mallet. Coat the meat with oil, sprinkle the seasoning on both sides and rub the seasoning into the meat.
2. Blanch the spinach in a dry pan until it wilts, about 1 minute. Transfer it to a bowl and let it cool for 5 minutes. Add parmesan, feta, ricotta, pepper and thyme to the bowl containing the spinach and mix.
3. Spread the filling over the meat, leaving 2 cm without filling on both long sides of the meat. Roll up tightly and additionally secure with kitchen twine. Transfer the meat to the baking tray and put it in the oven.
4. Bake for about 30 minutes, or until the internal temperature of the meat is 60 C. Remove from the oven and let it rest for 10 minutes. Serve with side dish and salad as desired.