



# BEET-LACQUERED MAPLE PORK TENDERLOIN

## Ingredients:

Pork Tenderloin

## Marinade:

200 ml vegetable oil

50 ml tamari sauce

75 ml maple syrup

30g steak spices

2 garlic cloves

1 peeled beet

Cut the peeled beet into small pieces and put them into the food processor. Sieve to extract the juice.

Once the juice has been recuperated, put all of the ingredients in a bowl and mix well with an electric mixer.

Put the tenderloin sous-vide if possible; if no, place the porc in a Ziploc with the marinade. Let marinate for 24 hours.

Take the tenderloin out of the bag and place on a hot grill, to seize the meat for a few seconds.

Place the tenderloin in the oven (EKA664 with probe) at 325°F and adjust the temperature to 105°F and the humidity indicator light (white on EKA664 oven) at 0. Once at 105°F in the middle of the tenderloin, the oven will beep.

Let the meat sit for a few minutes to tenderize and then cut and serve with a side dish of your choice.