Stuffed Pork Tenderloin with Pesto Rosso

“Filetto ripieno” – Italian-style stuffed fillet with aromatic pesto rosso

Easy 4 Servings 35 min.



“Filetto ripieno”—Italian-style stuffed fillet with aromatic pesto rosso made from sun-dried tomatoes and the high-quality Italian cheeses Parmigiano Reggiano and Grana Padano—is simply divine! It’s ready in just a few minutes (so quick) and is a real treat (so delicious). The perfect start to the authentic Italian grilling season.

Delight your loved ones at your next barbecue with a fine Italian fillet and our delicious Pesto Rosso.

Ingredients

800g pork tenderloin

1 jar ORO di Parma Pesto Rosso

6 slices of Parma ham

Dried Italian herbs (for rubbing on the meat)

1 tbsp extra virgin olive oil, salt, and freshly ground pepper

1 handful fresh basil

Step 1: The Preparation

To prepare the pork tenderloin, first wash the meat and pound it thin—similar to a Wiener schnitzel, but not quite as thin. Then spread ORO di Parma Pesto Rosso on it and season generously with the Italian herb and spice blend. Now top the pork tenderloin with aromatic Parma ham and freshly picked basil leaves, as desired. Finally, season with pepper and roll up the tenderloin.

Step 2: Preparing the fillet

Brush the fillet roll with oil and season it again with the herb mixture. Then secure the meat with butcher's twine, kitchen twine, or skewers, and sear it in a grill pan with a little oil for about 8 to 10 minutes on all sides. Finally, bake the fillet roll in the oven at 180 °C (convection) for 10 to 15 minutes. Good side dishes include crispy rosemary potatoes or creamy polenta.

Step 3: The Finale

Once the pork tenderloins are nicely browned, you can take them out of the oven and remove the string, kitchen twine, or skewers. Arrange them on a plate with a side dish of your choice and let the juicy pork tenderloin melt in your mouth. Buon appetito!

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