



# Rolled Pork fillet with Fetta & Pancetta

- 6 Pork fillets
- 6 slices of Pancetta
- 200 g of Danish Fetta cheese
- Olive oil
- **WHITTE WINE JUS ingredients**
- 6 small potatoes
- 1 bunch fresh asparagus

Tenderize the Pork fillets on each side. Top one half of each portion with a slice of pancetta, a slice of feta . Fold the other half of fillet over and pin together ends with a couple of tooth picks to seal.

Line the baking tray with a small amount of olive oil to prevent fillets from sticking. Arrange the rolled pork fillets onto baking tray.

Place the tray in Pizza oven and cook at low temperature (approx 180°) for 20–30 minutes.

Remove from oven when Pork is cooked to your preference.

