



**PERRON**

## Crispy Pork with Perron Aged Cheddar Cheese and Fruit Salsa

*Preparation : 30 minutes • Baking : 12 minutes • 4 servings*

### **Ingredients :**

- 2 pieces of pork tenderloin
- 100 g **Perron Aged cheddar cheese**, cut into two blocks
- 1 1/3 cup (330 ml) fresh fruit, cut: peach, mango, kiwi, pear, pineapple
- 1/4 cup (60 ml) green onions, chopped
- 1/4 cup (60 ml) red peppers, chopped
- 1 tbsp (15 ml) fresh parsley, chopped Salt and ground pepper
- 1 tsp (5 ml) sugar
- 1 egg and 1 cup (250 ml) breadcrumbs
- 1 tbsp (15 ml) olive oil

**Preparation : Fruit Salsa :** Mix fruit with vegetables and fresh parsley. Add sugar, salt and pepper, and place in refrigerator.

**Pork :** Open tenderloin pork lengthwise without separating, by slightly flattening it; Place one block of **Perron Aged cheddar cheese** inside each tenderloin; wrap, and secure with toothpicks; Coat tenderloin by first dipping each piece in flour, then into beaten eggs, and finally into breadcrumbs; Dip into the eggs and breadcrumbs a second time; In a frying pan, heat olive oil and brown the pork on all sides; Place breaded tenderloin in a preheated oven at 375°F (190°C) and cook for 10 to 12 minutes; Heat salsa in microwave for 1 minute and serve with sliced tenderloin.

*Perron Cheddar*