TAYLOR & COLLEDGE

Grilled Vanilla Almond Pork Tenderloin



Preparation: 60 mins
Portions: 4-4 Portions

Ingredients

Meat

30 ml Light in Colour Olive Oil
2 tsp Taylor & Colledge Almond Extract
Clove Garlic minced
1 tbsp Honey
1 tsp ground black pepper
pinch Salt
500 g Pork tenderloin Trimmed

Salad

70 g Rocket
30 g watercress
1 Parsley fresh, chopped
60 g Pomegranate Seeds
1 Red Onion medium thinly sliced
40 g Almonds whole, raw
70 ml Olive Oil
30 ml White Wine Vinegar
1 tbsp Honey
pinch Salt
pinch ground black pepper

Preparation

1. In a bowl, combine olive oil, Taylor & Colledge Almond Extract, garlic, honey, black pepper, and salt. Whisk well. Add trimmed pork tenderloin and coat thoroughly. Marinate for at least 30 minutes (up to 2 hours) in the fridge.
2. While the pork marinates, prepare the wild herb salad. In a large bowl, toss together arugula, watercress, chopped parsley, pomegranate seeds, and thinly sliced red onion. Set aside for dressing.
3. Prepare the almonds by toasting them in a pan until golden brown. Once they start to release their aroma, they’re ready. Let them cool, then roughly chop them.
4. Grill the marinated pork tenderloin for about 12–14 minutes, turning occasionally to achieve a golden brown crust and an internal temperature of 65°C. Let the pork rest for 5 minutes before slicing into medallions.
5. In a small jar, mix olive oil, vinegar, tsp honey, salt, and pepper. Shake well. Drizzle over the wild herb salad and toss gently.
6. To serve, arrange the salad on plates, scatter with roasted almonds, and top with pomegranate seeds. Place the grilled pork slices over the salad and serve immediately.