Honey and garlic pork sirloin



Consejo del chef

Serve with sesame all over, a bit of chopped spring onion, and cooked basmati rice as a side dish—follow the cooking instructions on the package for the rice.

Raciones para

- ❏ **450 gr** Pork sirloin
- ❏ **2** Tablespoons of olive oil
- ❏ **1** Teaspoon smoked paprika
- ❏ Salt and pepper
- ❏ **3** Tablespoons of soy sauce
- ❏ **60 ml** Meat stock
- ❏ **4** Cloves of garlic
- ❏ **2** Tablespoons of honey
- ❏ **1** Tablespoon sesame oil
- ❏ **1** Tablespoon of rice vinegar
- ❏ **1/2** Teaspoon of dry oregano
- ❏ **2** Tablespoons of corn starch
- ❏ Sesame seeds
- ❏ Green part of a spring onion
- ❏ Basmati rice

1. Brush the sirloin with a mix of oil, paprika, salt and pepper. Grill the tenderloin in the SteakMaster on manual mode, with an alarm set for 3 minutes to flip it.
2. Cook for three more minutes. The sirloin will remain raw on the inside but well-done when we cook it with the sauce later.
3. Combine the soy sauce, meat stock, chopped garlic, honey, sesame oil, rice vinegar, oregano, and corn starch in a bowl. Beat with a whisker until well-combined.
4. Dice the seared sirloin, and put it together with the sauce until the sauce thickens. If it takes too long, remove the sirloin dices and add them later.

Chef's Notes

https://cookinglovers.teka.com/en/receta/solomillo-salsa-miel-ajo/