



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/>

