



## Ray Colliers hand selected Pork Fillet Wrapped in Bacon, Smashed Potato Hash, Black Apple Butter, Crispy kale, Wild Garlic & Kale with Olys Hot Dublin honey Glaze



Ray Collier's Pork Fillet Wrapped in Bacon is a perfect blend of savory and sweet. Juicy pork, crisp bacon, and Olly's Hot Dublin Honey Glaze create a rich, flavorful bite. Served with crispy smashed potatoes, black apple butter, and wild garlic kale, it's a dish full of texture and bold taste.

### Nutritional Info (Per portion)

Calories: 714 kcal  
Carbohydrates: 118 g  
Protein: 40 g  
Fat: 18 g

### Ingredients

- Irish Pork Tenderloin
- Smoked Streaky Bacon
- Iona Farm Wild Garlic
- Millview Farm Kale
- Olly's Hot Honey
- Keelings Apples
- Baby Potatoes
- Muscovado Sugar

### Your Pantry

- Olive Oil / Rapeseed oil

### Allergens



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



**Cooking Time: 60 min.**

### **Ray Collier's Hand-Selected Pork Fillet Wrapped in Bacon**

- 1) Preheat Oven to 190°C.
- 2) Season Pork fillet with salt and pepper.
- 3) Wrap Pork with the slices of bacon, securing with toothpicks if needed.
- 4) Sear Pork in a hot skillet or pan with oil, browning on all sides (2-3 mins per side).
- 5) Roast in the oven for 20-25 minutes, until internal temp reaches 75°C for well done. Let rest for 5 minutes before slicing. While the pork is cooking, move onto the next steps.

### **Black Apple Butter**

- 1) Cook Apples: Peel, core, and chop the apples. Simmer with 1/4 cup water and the muscovado sugar for 30 mins with the lid off. While the black apple butter is simmering move onto the next steps.
- 2) Blend into a smooth puree using an immersion blender or regular blender. If you don't have a blender or for a more rustic apple sauce you can also mash the apple sauce using a potato masher.

### **Smashed Potato Hash**

- 1) Boil Potatoes in salted water for 12-15 minutes until tender. Drain and using the back of a fork squash the baby potato to create a flat part on the top & bottom of the potato.
- 2) Add Smashed Potatoes to a skillet or pan, cook until crispy (10-12 mins). Season with salt and pepper.

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.

### **Crispy Kale**

- 1) *Prepare Kale: Wash and dry kale.*
- 2) *Toss with olive oil, salt, and pepper.*
- 3) *Bake on a single layer at 150°C for approximately 15 minutes or until crispy.*

### **Wild Garlic & Kale**

- 1) *Sauté Greens: Wash and chop kale and wild garlic. Sauté in oil or butter for 2-3 minutes until wilted. Season to taste.*



### **Assemble the Dish**

- 1) *Serve: Plate the bacon-wrapped pork fillet, smashed potato hash and crispy kale.*
- 2) *Add a spoonful of black apple butter on the side.*
- 3) *Finish with wild garlic & kale and drizzle the pork with Olly's Hot Dublin Honey Glaze.*



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