Soups / England

Clear soup with pork tenderloin and celeriac · England

A clear broth with pork tenderloin, celeriac and a England-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 500 g pork tenderloin
- ☐ 1300 ml low-salt vegetable stock
- ☐ 2 g dried sage
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g celeriac
- ☐ 15 g English mustard
- ☐ 10 g fresh parsley

Let's make it.

01 Clean the celeriac and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the celeriac and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the pork tenderloin thoroughly in a separate pan until the centre reaches at least 71°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the English mustard, dried sage, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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