Soups / Netherlands

# Clear soup with pork tenderloin and leek · Netherlands

A clear broth with pork tenderloin, leek and a Netherlands-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
- ☐ 1 g ground nutmeg
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g leek
- ☐ 15 g mild mustard
- ☐ 10 g chives

## Let's make it.

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

02 Heat the oil and soften the onion for five minutes. Add the leek 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 mild mustard, ground nutmeg, chives 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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