




# Suckling pig fillet mignon larded with strips of flat pancetta and lacquered with mead on Bleu Ticines cream and pumpkin balls






A recipe by Paolo Gabriele, chef at the Restaurant of the Hotel Delfino in Lugano.

## Preparation

	Time required	approx. 25 minutes
	Difficulty	Average - For amateurs
	Portion size	4 people

## Features

	Dish	Meat - Pork
	Typical product	UI Bleu Ticines - 0 km
	Suitable in	Autumn - Local lunches

## INGREDIENTS

### Suckling pig fillet mignon

- 600 g fillet of suckling pig
- 120 g local flat pancetta
- 4 tbsp sunflower oil
- 100 g Gotthard butter
- 70 ml liquid cream
- 70 ml whole milk
- 20 ml mead
- 160 g Bleu Ticines goat cheese (Ticino blue cheese)
- 1 small pumpkin
- 2 sprigs of thyme
- Vene Cress watercress
- Salt and pepper to taste

## PREPARATION

### Fillet

Prepare the suckling pig fillet carefully and make 4 “tournedos” weighing 120 g each. Thinly slice the flat pancetta and wrap each fillet with four strips, then tie with kitchen twine to prevent them coming off during the cooking process.

### Bleu Ticines cream

Heat the milk and cream in a small casserole dish and bring to a simmer, then add the diced Bleu Ticines and wait for the cheese to melt, cooking slowly until obtaining the desired thickness. Add a twist of salt and pepper.

### Pumpkin

Peel the pumpkin and make 24 balls with a spoon (parisienne). Cook them in salted water in a small saucepan for approx. 10/12 minutes, drain and glaze with a knob of butter, then keep them warm.

### Cooking and reduction

Salt and pepper the meat. Brown the fillets in a hot pan with a drizzle of seed oil and sprigs of thyme. After turning them, continue cooking for 5 minutes to create a thin crust on both sides. Remove the oil, add some small knobs of butter and pour over the mead.

Now remove the meat from the pan, cut off the string and leave to rest somewhere warm. Reduce the liquid over a low heat, which will subsequently be used to glaze the suckling pig fillet mignon.

### Plating up

Place the cheese cream in the centre of the plate using a ladle. Position the meat on top of it and brush with the reduction. Garnish with the pumpkin balls and Vene Cress watercress leaves.