

# Stuffed pork tenderloin with cherries and brie

4 servings

## >> INGREDIENTS

1 teaspoon of butter or olive oil

1/3 cup of *cherry spread Croque Cerise* (whole or broken)

1 pork tenderloin, trimmed (about 454 g)

Salt and pepper to taste

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## >> PRÉPARATION

Preheat the oven to 180 ° C (350 ° F).

Cut open the full length of the pork tenderloin, spread the cherry spread over the whole length and add the brie slices on top.

Salt and pepper.

Close with string leaving space on top to allow roasting.

In a pan, sear the pork tenderloin in 5 ml butter (or oil) for 3 min on each side.

Place in a baking dish.

Bake at 180 ° C (350 ° F) for about 30 minutes.

Reach 70° C for medium rare or 77 ° C for well done meat.

Bake in the oven for 3 to 5 minutes.

Remove from oven, cover with foil and let stand for 5 minutes before serving.