# Pork Tenderloin au Gratin with a Gorgonzola Crust

**Pork Tenderloin au Gratin: “Filetto di maiale con crosta di gorgonzola” with Tomato and Potato Gratin**

Medium 4 Servings 75 min.

In this recipe, northern Italian Gorgonzola and cherry tomatoes ripened under the southern sun blend perfectly—a true culinary delight! Even the name sounds delicious: Filetto di maiale con crosta di gorgonzola. Paired with the tomato and potato gratin, this pork tenderloin tastes simply heavenly. It’s much easier to make than it sounds: molto facile!

## Ingredients

For the pork tenderloin au gratin:

600 g pork tenderloin

150 g Gorgonzola

1 ½ tbsp Dijon mustard

1 tbsp extra virgin olive oil

Salt and freshly ground pepper

Tomato and Potato Gratin:

1 clove of garlic

2 cans of ORO di Parma cherry tomatoes

800 g waxy potatoes

2 eggs

350 ml cream

150 g freshly grated cheese (e.g., Bel Paese)

Salt and freshly ground pepper, nutmeg, parsley

Butter for the baking dish

### Step 1: The Preparation

First, grease an oven-safe dish with butter. Then peel the garlic clove, cut it in half, and rub it over the dish. Next, peel the potatoes, rinse them, and cut them into thin slices. You can go ahead and strain the ORO di Parma cherry tomatoes through a sieve to let them drain. Be sure to save the juice—you can use it in other dishes. Now wash and chop the parsley, and grate the Bel Paese (or another cheese of your choice).

### Step 2: The Pork Tenderloin

Rinse the pork tenderloin under cold water and pat it dry with paper towels. Then season it with freshly ground salt and pepper and rub the seasonings in a little. Next, heat the olive oil in a skillet and sear the meat on all sides over high heat for about 4 minutes. Once that's done, remove the meat from the pan and brush it with mustard on all sides. Place the pork tenderloin in a large ovenproof dish and cook it in a preheated oven at 160°C for about 15–20 minutes. Then take it out of the oven, wrap it in aluminum foil, and set it aside in a warm place. Increase the oven temperature to 200°C, as you'll also be baking the tomato and potato gratin in it in the next step.

### Step 3: The Tomato and Potato Gratin

Layer the potatoes and the ORO di Parma cherry tomatoes in an overlapping pattern in the prepared baking dish. Now mix the cream with the eggs, chopped parsley, and grated Bel Paese. Set aside a little of the cheese. Add salt, pepper, and nutmeg, then pour the mixture over the vegetables. Sprinkle the remaining grated cheese over the top and bake the gratin in the preheated oven for about 35 minutes, until golden brown.

### Step 4: The Gorgonzola Crust

Slice the Gorgonzola—but not too thinly, or the cheese will break. Arrange the cheese slices on top of the still-warm meat and place it in the oven with the gratin. Increase the temperature to 220°C and bake both for another 5 minutes, until the Gorgonzola has melted. This way, you can serve the meat and gratin at the same time—cooked to perfection.

### Step 5:  The Finale

Once the gratin and the meat are done baking, remove the pork tenderloin from the oven and let it rest for about 5 minutes before slicing it into finger-thick slices with a meat knife. Arrange the meat on a plate and top it with a few generous spoonfuls of the tomato-potato gratin. Now you can enjoy your pork tenderloin au gratin with a Gorgonzola crust.

**Used products:**

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