

## Italien stuffed pork's tenderloin

### 4 persons

■ 1,5lb of pork' tenderloin ready, 1 ball of mozzarella, 8 dried tomatoes, 2 tablespoons of pesto, 2 teaspoons of spices of Provence, 2 onions, some olive oil, of the food string, some salt and black pepper.

■ Peel onions, and cut them in fine small strips. Cut the ball of mozzarella in small pieces.

■ Arrange the pork in front of you, cut on the length in 2/3 of the thickness. Salt and pepper the inside, add the pesto, the mozzarella, the dried tomatoes, then strew with spices of Provence. Close it, and tie up it in several places

■ In a pot, made warm some olive oil on lively fire, and make the pork return on quite faces, until it is gilded well. Remove of the pot, lower the fire, add a little so necessary oil and onions, salt and move. Add the pork over, cover and let cook approximately 30 minutes.

■ *Simple to realize, and delicious.*

