

Pasta gratin with CAMBOZOLA and pork tenderloin



Ingredients for 4 people

250 g **CAMBOZOLA** Classic
400 g fusilli (without egg)
1 pork tenderloin (approx. 350 g)
1 head of broccoli
500 ml milk
2 tbsp oil
Salt and pepper

Preparation

1. Prepare fusilli in boiling salted water according to package instructions. In the meantime, wash the broccoli and cut into florets. Cook in boiling salted water for 2–3 minutes. Drain broccoli, refresh, and drain again. Drain the pasta.
2. Wash the pork tenderloin and pat dry. Heat the oil in a pan. Fry the tenderloin for 1–2 minutes while turning. Season with salt and pepper, remove from the pan, and allow to cool. Bring milk to the boil, crumble **CAMBOZOLA** Classic – reserve a small amount – and sprinkle into the hot milk while stirring. Season cheese sauce with salt and pepper. Cut the tenderloin into slices.
3. Place the fusilli, broccoli florets, and tenderloin slices in an oven-proof dish and pour the cheese sauce over them. Sprinkle with the remaining **CAMBOZOLA**. Bake in a preheated oven (electric stove: 200°C/convection oven: 175°C) for approx. 15 minutes. Remove the pasta gratin from the oven and serve.

Preparation time: approx. 40 minutes.

Per serving: 870 kcal; protein: 47 g; fat: 39 g; carbohydrates: 79 g

