

SOLOMILLO

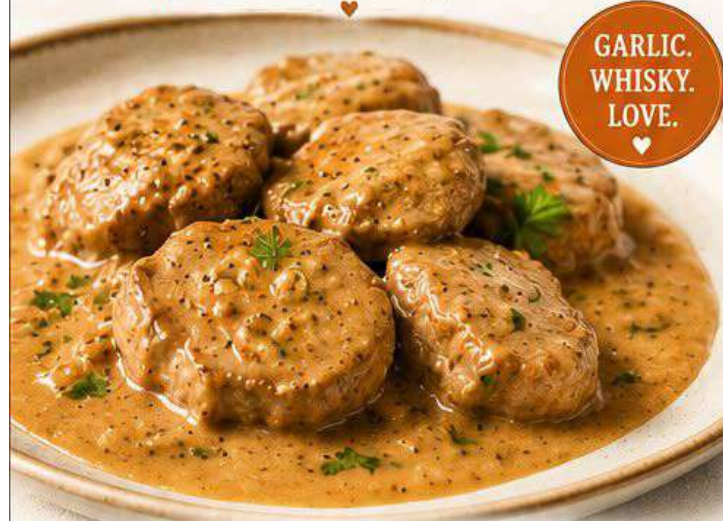
al Whisky



A SEVILLA CLASSIC YOU CAN (AND SHOULD) MAKE AT HOME! ♥

If you've been to Sevilla and haven't had this...

⇒ you are missing out! ⇐



GARLIC.
WHISKY.
LOVE.
♥

This dish is all about balance: the warmth of garlic,
the depth of whisky, the creaminess of the sauce...
and the brightness of lemon that makes
everything sing.

Trust us on the lemon. It changes everything!

⇒ INGREDIENTS (SERVES 4) ⇐



600 g
pork tenderloin
(solomillo)



6 cloves
garlic



100 ml
whisky



150 ml
chicken broth
(or water)



100 ml
cooking cream
(or nata para cocinar)



3 tbsp
olive oil



1/2 lemon
(juice + zest)
♥ our secret!



Salt &
black pepper
to taste



→ BESS KITCHEN SECRETS ♥ →

- ♥ Don't skip the lemon! It brightens the sauce and cuts through the richness beautifully.
- ♥ Use a good quality whisky. You don't need the most expensive, but don't use the cheap stuff either. You'll taste the difference!
- ♥ Let the meat rest before adding it back to the sauce so it stays juicy and tender.
- ♥ Make extra sauce. You'll want bread. A lot of bread.



⇒ WHAT MAKES IT SEVILLANO? ⇐

- A staple in tapas bars all over Sevilla.
- Bold flavors, simple ingredients.
- Perfect with a cold beer or a fino.
- It's comfort, tradition and puro sabor.



CREAMY, GARLICKY, AND JUST
A LITTLE BIT BOOZY. ♥

Solomillo al Whisky is one of
Sevilla's most iconic tapas.
Tender pork, a silky whisky
garlic sauce and our
secret ingredient...

⇒ LEMON! ⇐



♥ HOW TO MAKE IT ♥

1 PREPARE THE PORK

Cut the pork tenderloin into medallions
(about 2 cm thick). Season with salt and
pepper.



2 SEAR

In a large pan, heat olive oil over medium-high
heat. Sear the pork medallions until golden
brown on both sides.

Remove and set aside.



3 GARLIC PARTY

In the same pan, lower the heat and add the
garlic (sliced or finely chopped). Cook gently
until fragrant and lightly golden.
(Don't burn it! Garlic burns fast.)



4 WHISKY TIME

Pour in the whisky and let it cook for
1–2 minutes. Scrape up all those delicious
bits from the bottom of the pan.
Let the alcohol cook off (but keep the flavor!).



5 SAUCE IT UP

Add the chicken broth and let it simmer for
3–4 minutes.
Then add the cooking cream, lemon juice
and lemon zest.
Stir and let it simmer gently for another
2–3 minutes until the sauce thickens slightly.



6 BRING IT ALL TOGETHER

Return the pork to the pan and cook for
2–3 more minutes, letting the meat soak up
all that creamy, garlicky, whisky goodness.
Taste and adjust salt and pepper.



7 SERVE & ENJOY

Serve hot with fries, roasted potatoes
or just good crusty bread to mop up
that incredible sauce.

¡Buen provecho! ♥



♥ AMAZING TOPPINGS & SIDES ♥



Crispy fries



Roasted baby
potatoes



Crusty bread
(you need it!)



Pimientos de
Padrón



Simple green
salad



A glass of
good wine

¡Y la vida
es bella!



DELICIOUS WITH...

- Patatas alioli
- Ensalada mixta
- Arroz blanco



NUTRITION (PER SERVING*)



Calories
520 kcal



Protein
36 g



Carbs
9 g



Fat
34 g



Fiber
1 g

*Approximate values

GOOD INGREDIENTS. A LITTLE LOVE. AND LEMON. ♥

THAT'S THE SECRET. ♥

BeSS SUBSCRIBER RECIPE ♥