



## Roasted fillet of pork with beets and potatoes

Delectable Fillet Best Served By the Warmth of a Winter Fire and with DaVinci Chianti

### Ingredients:

2 2oz. fillet of pork  
1 cup beet leaves  
3/4 cup potatoes  
1.5 tbs. extra virgin olive oil  
pinch of salt and pepper  
rosemary to garnish

### Preparation:

Salt and pepper the fillet. In a frying pan brown the meat on one side in hot oil.

Continue cooking in the oven at a temperature of 350°F for 7 minutes. Chop the potatoes into small chunks, salt, pour oil over them then roast in the oven for approx. 10 minutes. Scold the beet leaves in boiling water for 2 minutes and dress with oil and salt.