

Pork Sirloin with Goat Cheese and Fig Jam

Seared pork sirloin on toasted bread with creamy goat cheese and sweet fig jam.

Ingredients

- 1 pork sirloin
- Salt
- Pepper
- Olive oil
- French-style (log-shaped) goat cheese
- Baguette
- Fig jam
- Optional: finely chopped chives, to garnish

Method

- 1** Rub the sirloin with salt, pepper and a touch of olive oil. Sear in a pan over medium-high heat and cook for about 6-8 minutes, depending on the size of the sirloin. Let it rest for at least 8 minutes before slicing into slices 1-1.5 cm thick.
- 2** Prepare slices of bread and place a slice of pork sirloin on each, then a slice of goat cheese and a small spoon of fig jam. Add a bit of finely chopped chives to garnish if you like. Enjoy!