

**Miele**

# Tamarind, lime and chipotle pork, with corn salsa

By Miele

**30 minutes**

**50 minutes**

**6-8**

Serves



## INGREDIENTS

### Pork

600g Scotch fillet

### Marinade

1 x 100g can chipotle chilli in adobo sauce

2 cloves garlic, crushed

100g tamarind puree concentrate

30g brown sugar

100g onion, chopped

Zest and juice of 1 lime

1 teaspoon turmeric powder

Salt flakes

Cracked black pepper

### Corn salsa

1 x 425g can corn kernels, drained

150g cucumber, deseeded and diced

85g Spanish onion, finely diced

130g tomato, diced

2 spring onions, finely sliced

1 teaspoon ground cumin

Zest and juice of 1 lime

20g coriander leaves, picked and roughly chopped

3 tablespoons olive oil

40g reserved marinade

Salt flakes

Cracked black pepper

## METHOD

### Pork

1. Combine all ingredients for the marinade in a blender, blend until smooth. Reserve 40g of marinade for salsa before the pork is placed into the marinade.
2. Cut pork in half lengthways, and then cut those two halves in half again lengthways so that you end up with 4 even sized pieces of pork.
3. Marinate pork, cover and leave for a minimum of 4 hours, preferably overnight in the refrigerator. Alternatively place the pork into a vacuum sealing bag with the marinade. Place into the Vacuum Sealing Drawer and vacuum on setting 3 and seal on setting 3. Leave to marinate for 2-3 hours.
4. Position the grease filter in the rear of the Steam Combination oven. Pre-heat on Full Grill for a minimum of 10 minutes.
5. Place pork on a grilling and roasting insert over a multi-purpose tray and season with salt.
6. Place tray on shelf position 2 and Select Combination Mode:  
Stage 1: Select Full Grill, level 3 + 10 minutes + 5% moisture  
Stage 2: Select Fan Plus at 150°C + 40 minutes + 65% moisture
7. Allow to rest for 10 minutes.

### Corn Salsa

1. Mix all ingredients together in a bowl and season well.

### To serve

1. Slice pork into thin slices and serve with corn salsa and a dollop of sour cream and fresh coriander leaves.

## HINTS AND TIPS

- Chicken can be substituted for pork.
- Pork should always be cooked to a minimum internal temperature of 75°C.
- Pork scotch fillet is also known as collar butt and pork neck. This cut of meat has a nice amount of fat that contributes to great flavour.