



Spice Rubbed Pork Tenderloin, Crisp Sweet Potato Wedges

Gaggenau Appliances: BO, BOP and EB ovens
Heating Mode: Convection + Bottom Heat
Temperature: 320° F/400° F
Preparation Time: 10 minutes
Cooking Time: 15 - 20 minutes
Serves: 4 - 6

A little spice rub, a quick sear on the cooktop for color and flavor and a gentle finish in Convection is the recipe for perfectly cooked pork tenderloin. The sweet potato wedges can be baked on the blue oven tray simultaneously with the pork. When the pork is removed, increase the oven temperature to caramelize the potato wedges.

For the pork tenderloin:

- 2 1 lb (900g) pork tenderloins
- 2 tbsp (28g) olive oil
- 1 tsp (6g) kosher salt
- 2 tsp (4g) chili powder
- 1 tsp (2g) garlic powder
- 2 tbsp (57g) unsalted butter

For the sweet potato wedges:

- 3 medium sized sweet potatoes, peeled and cut into wedges
- 1 tsp (6g) garlic herb seasoning
- ½ tsp (2g) ground cumin
- 2 tbsp (28g) vegetable oil

For the pork tenderloin:

To heat the oven, select the Convection mode and set the temperature to 325° F. Pat the tenderloins dry with a paper towel and drizzle with the oil. Combine the salt and chili powder and rub into the tenderloins. Heat an oven proof skillet over moderate heat, power level 8 Induction or Gas cooktop. Add the butter to the pan and lay the tenderloins into the heated pan and brown on all sides, reducing the temperature if necessary.

Transfer the pan to the wire rack placed on rack position 3 (counting up from the bottom) in the heated oven and set the timer for 12 minutes.

Touch the tenderloin with your finger, if it feels firm remove the pan from the oven, if it feels soft, continue cooking for another 2 - 3 minutes. Transfer the tenderloins to a rimmed cutting board to rest for 5 - 6 minutes before slicing.

For the sweet potato wedges:

Combine the sweet potato wedges with the seasoning and oil and spread onto the blue oven tray with the angled lip. Slide the tray into the heated oven with the angled lip facing forward onto rack position 1. Cook the wedges for 20 minutes, when the pork is removed from the oven, increase the oven temperature to 400° F and cook for another 5 - 6 minutes until the wedges are slightly caramelized.

Remove from the oven and serve with the sliced pork tenderloin.