



## **CROSTINI DE LAS RAMBLAS BY ANTOINE SICOTTE**

For 8 people

### **INGREDIENTS**

- 600 g of pork fillet, sliced 1 inch thick
- Salt and pepper
- 1 cup of Olive Oil
- 1 tablespoon of lemon juice
- Pinch of dry thyme
- Pinch of dry rosemary
- 4 garlic cloves, sliced

### **METHOD**

1. In a resealable bag, combine all the ingredients for the marinade and let the pork marinate for a minimum of 4 hours or over night.
2. Combine all the ingredients for the pesto in a food processor and pulse until you obtain a creamy consistency.
3. In a pan, brown the slices of bread with the help of a drizzle of olive oil.
4. In the same pan, brown the pork for 2 minutes on each side at high heat. Slice the pork in two.
5. To serve, place the pork and pesto on the crostini and garnish with the Manchego cheese and the walnuts.