



# EXTRA VIRGIN OLIVE OIL

Whether you want to add a kick to a family recipe or need inspiration for an exotic dinner party, Carbonell Extra Virgin Olive Oil will steal the spotlight. Especially great for show-stopping salads and daring dressings or dips.

## Spice-Rubbed Confit of Pork Tenderloin

Serves 4

2 cups Carbonell Extra Virgin Olive Oil  
2 pork tenderloins  
1 tbsp. ground coriander  
1 tbsp. ground fennel seed  
1 tbsp. ground star anise  
1 tsp. ground black pepper  
1 tsp. ground pink peppercorn  
Zest of 1 lemon  
Kosher salt  
Fresh pepper

1. Season the tenderloins on all sides with salt and pepper.
2. Heat Carbonell Extra Virgin Olive Oil over medium heat in a deep cast iron skillet until the oil reads 150°F on a candy thermometer.
3. Carefully slip the tenderloins into the oil and confit until the internal temperature of the tenderloins reads 150°F on a meat thermometer.
4. Meanwhile, combine all the spices along with the lemon zest and put in a large tray.
5. Once pork is fully cooked, remove from olive oil and roll through the spice mix until fully covered with the spice rub, then slice and serve.

