DIRECT · MEDIUM

Iberian pork tenderloin grilled with Pedro Ximénez glaze

Free-range Iberian pork tenderloin, embers at 280°C, two minutes per side and a Pedro Ximénez Montilla-Moriles reduction that turns into a knockout glaze at slicing time.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	8 min	4	280 °C

Ingredients

- **700 g** free-range Iberian pork tenderloin (1 piece)
- **1 cda** flaky salt
- **2 cda** extra-virgin olive oil (picual)
- **1 ud** probe thermometer
- **200 ml** Pedro Ximénez Montilla-Moriles (Alvear or Toro Albalá)
- **1 cdita** freshly ground black pepper
- **30 g** toasted pine nuts (optional)

Method

1 TRIM THE CUT

Slide a sharp knife under the silverskin and pull it off in strips. Remove the hard surface fat too. White intramuscular fat stays — it renders and brings juiciness.

2 REDUCE THE PX

In a small saucepan, warm the 200 ml of Pedro Ximénez over medium heat. Reduce uncovered for 12-15 minutes until it loses two-thirds and turns into a light syrup. Keep warm.

3 SALT AND TEMPER

Twenty minutes before cooking, sprinkle flaky salt and a touch of pepper across the cut. Brush with picual olive oil and leave it out of the fridge.

4 LIGHT THE KAMADO TO 280°C

Load the firebowl, lower vent fully open, top vent two thirds. Stabilise at 280°C with a clean hot grate. If you use a GrillGrate, slide the panels in during the warm-up.

5 SEAR 2 MIN PER SIDE

Lay the tenderloin on the grate. 2 minutes per side, marking all four faces (top, bottom, both sides). Total 8 minutes. Probe the centre during the last sear.

6 PULL AT 56°C

When the probe reads 56°C in the centre, pull immediately and rest 5 minutes on a wire rack. Carryover takes the meat to 58-59°C, the ideal blush.

7 SLICE AND GLAZE

Slice into thick 2 cm rounds across the grain. Arrange on a warm plate. Drizzle generously with the PX reduction, scatter the toasted pine nuts if using and serve immediately.

Editor's tips

- Do not use cooking-grade PX. It is sugared white wine behind a misleading label. Real Pedro Ximénez is DOC Montilla-Moriles — Alvear is the easiest to source.
- The probe is not instinct. Even when it feels obvious, pull at exactly 56°C — never on gut feel or visual cue.
- Always slice across the grain, never along it. Lengthwise gives you chewy strips; crosswise, rounds that melt in your mouth.
- Toasted pine nuts are optional but very recommended. Toast them in a dry pan over medium heat 4 minutes until golden — they add crunch the tenderloin lacks.

Gear for this recipe

Big Green Egg Large

The Large gives a broad bed of embers at 280 °C to sear the tenderloin for 4.

mikamado.es/en/kamados/big-green-egg-large

Kamado Joe Big Block XL lump charcoal 9.1 kg

XL lump for intense embers for direct searing.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

MEATER+ wireless WiFi thermometer

Monitor the tenderloin's pink centre without lifting the lid.

mikamado.es/en/accesorios/meater-plus-wifi

Weber Precision Tongs 46 cm (6760)

Turn the meat and brush on the PX glaze over the embers.

mikamado.es/en/accesorios/weber-pinza-precision-46

Onlyfire stainless steel charcoal basket for kamado

mikamado.es/en/accesorios/onlyfire-cesta-carbon-kamado

Full recipe at: mikamado.es/en/recetas/solomillo-iberico-glaseado-px

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.