

# **Peppered fillet of pork served on a bacon and herb pancake with a grain mustard cream with cider and summer vegetables.**

## **Ingredients for the Pork Fillet.**

500g pork fillets (trimmed and sinew removed)

10g Maldon sea salt

5g Black peppercorns (crushed)

5g Pink peppercorns (crushed)

50g unsalted butter (for frying)

25ml vegetable oil (for frying)

## **Method for pork fillet**

- Trim the fillet of pork removing all sinew and fat.
- Place the salt and pepper on a tray and roll the fillet until covered all over.
- Wrap tightly in cling film.
- Place in the fridge until required.

### **Ingredients for the grain mustard sauce.**

1 clove of garlic (crushed)

¼ bunch of garden thyme (chopped finely)

25g shallot (chopped finely)

100ml Double cream

200ml Dark Chicken Stock

150ml Dry Cider

100ml Hill Holmes Farm Apple Juice.

25g Grain Mustard

1 lemon (juiced)

¼ bunch Parsley (chopped)

¼ bunch Sage (chopped)

### **Method for sauce and pan frying pork fillet**

- In a frying pan heat the vegetable oil and add the butter.
- Remove the pork fillet from the cling film and place in the pan.
- Seal all over and place on a clean baking dish and place in a hot oven to cook.
- In the frying pan add the shallots and sweat with a little colour, add the garlic and the chopped thyme.
- Continue to fry until tender.
- Add the cider and bring to the boil, allow to reduce.
- Add the chicken stock and allow to reduce until sticky
- Add the mustard and the double cream bring to the boil and reduce to a sauce.

- Once reduced and ready to serve add the chopped parsley and the sage
- Remove the cooked pork fillet and allow to rest.
- Carve into slices, arrange on the herb pancake and cover with the sauce. Garnish with seasonal baby vegetables.

### **Garnish ingredients for the pork fillet.**

2 Baby carrots

2 baby turnip

2 baby leeks

10g Honey

10g Butter

### **Method for the garnish**

- Wash well in cold water to remove any soil or grit
- Peel and shape baby vegetables.
- Cook in salted boiling water until cooked, refresh in ice water.
- Drain and keep in fridge
- To re heat, place a small amount of water in a saucepan, add the butter and honey and bring to the boil, once boiling add the vegetables and warm gently.

### **Ingredients for the herb and bacon pancake.**

50g self raising flour

100ml full fat milk

2 eggs (beaten)

½ bunch rosemary (leaves off the stalk and chopped)

1 rasher of bacon (grilled until crisp and chopped)

1 shallot (finely chopped)

¼ tsp baking powder

Seasoning

### **Method for Herb and bacon pancake.**

- Crisp bacon in a frying pan once cooked chop finely
- Add the shallots to the frying pan and the rosemary.
- Cook until tender over a low heat.
- Place all the dry ingredients in a mixing bowl
- Add the bacon and shallots and the rosemary
- Add the eggs and mix to a thick paste
- Add sufficient milk to make a thick batter
- Heat two small frying pans with a little oil
- Pour in the pancake mix and fry until coloured.
- Place in a hot oven until risen and cooked through
- Remove from the pan and keep warm.