



## Roast Pork Fillet in a Creamy Sauce

**Cooking Time:** 45 mins

**Preparation Time:** 15 mins

**Servings:** 4

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*A luxurious, creamy sauce, ideal for enriching juicy pork fillets.*

### Ingredients:

- 150ml Recipere Chicken Bouillon
- 1tbs English mustard
- 3tbs Clear honey
- 4 x 200g Pieces pork fillet
- Salt and freshly ground black pepper
- 2 Finely diced shallots
- 2tbs White wine

### Method:

1. Preheat the oven to 190°C/375°F/Gas 5.
2. Mix together the English Mustard with the honey in a bowl.
3. Using a sharp knife, remove any fat from the fillet and season well with salt and freshly ground black pepper.
4. Place the pork in a baking dish, cover with the mustard mixture and cook until tender and cooked all the way through - about 25-30 minutes.
5. Remove the pork from the pan and set aside to rest.
6. Sauté the shallots and deglaze the cooking pan with white wine. Add the chicken stock and reduce, finish with cream and season to taste.
7. Carve the pork fillet and serve with the sauce and steamed vegetables.



Margetts



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Recipere



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