

Nikki's Pork Fillet stuffed with Prunes, served with a mustard mash and minty vegetables

Tastes Like Home with Catherine Fulvio

Ingredients

Pork loin
1 small packet of stoned prunes
5 sprigs of sage
Pint of cream
A dash of whiskey to sear the pork and a good dash in the sauce
Breadcrumbs
1 x Onion
Lemon Juice
1lb Butter

Method

To Make the stuffing

Saute the onions and then add to a bowl with breadcrumbs, lemon juice, butter (melted), sage & three quarters of the prunes. Stuff the pork loins with the stuffing and tie up with string. Sear in the whiskey until the out sides are coloured and place in the oven to cook for 1 hour.

For the sauce

Use the pan that the pork loins were seared in to make the sauce. Add the prunes, cream, pepper and a dash more whiskey, Let it simmer until the cream turns a golden colour.

Potatoes

Ingredients

Medium bag of Potatoes
1 x Leek
Wholegrain Mustard
Milk
Butter

Method

Boil up potatoes 15mins approx. Chop and sauté leek, 5mins approx. Add the leek to cooked potato and mix through butter, milk, leek and mustard and cook for another 5 minutes.

Vegetables

Ingredients

1 Bag of Carrots
3 packets Petit Pois
Jar Mint Sauce (3 tsps of mint sauce to taste)

Vegetables Method

Cook petit pois and carrots (3 minutes) so they are still crispy. Add a little mint sauce through them.