

### WEST COUNTRY PORK FILLET WITH LEEKS, APPLES & LOCAL CIDER

Delicious and easy 1 pot winter warmer! Serves 2



#### Your shopping list - all available at Johns!

- |   |  |
|---|--|
| 2 tbs olive oil & a knob of butter                      | 1 garlic clove, crushed                    |
| 1 tbs brown sugar                                       | 200ml chicken or vegetable stock           |
| 1 bramley apple peeled, cored & cut into wedges         | 200ml dry cider - Luscombe or Sam's        |
| 1 West country pork fillet 200-250g cut into 1cm slices | 2 bay leaves                               |
| 1 large onion, sliced                                   | 2 sprigs of fresh thyme or 1/2tsp dried    |
| 1 leek, white part, thinly sliced                       | 200g pot crème fraîche                     |
|   | Handful freshly chopped parsley (optional) |

*Ideal served with sautéed, roasted or mashed potatoes and a glass of cider!*

#### Preparation

- Heat 1tbs olive oil & a knob of butter in a large non-stick pan, add the sugar & heat gently
- Toss the apple wedges into the pan & caramelize for a few minutes on each side
- Remove apple from the pan & set aside
- Add the remaining olive oil to the pan and brown the slices of pork on both sides. Remove pork with a slotted spoon & set aside with the apples
- Add the sliced onion & leek to the pan. Cook gently for 4-5 minutes until softened
- Add the garlic & cook for 1 minute.
- Return the pork & apples to the pan & add the stock, cider, bay leaves & thyme. Season with salt & pepper.
- Bring to the boil, reduce the heat & simmer for 10-15 minutes until the liquid has reduced down. Check the pork juices are running clear. Cook for longer if needed
- Stir in a ¼ to ½ pot of crème fraîche to your taste and heat gently through for 1-2 minutes.
- That's it! Now serve & enjoy!