

Pork in Cider & Fennel Sauce @ 5pm

Saturday 15/08/2020

Ingredients:

- Pork fillet
- 1/2, fennel
- Dijon mustard
- Onion diced
- Cider- dry approx 1/2 bottle
- 300ml tub double cream or creme fraiche

Optional to make it a one pot dish- cooked new potatoes and button mushrooms

Method:

Drop of oil in pan

Add chopped onions. Fry about 3 mins.

Add diced pork fillet

Cook 10 mins

In mean time slice fennel and add to pan. Cook 2 mins

Add 1/4 of the cider

Add mustard

Cook few more mins

At this point to make it one pot add potatoes (already cooked)

Finish off with cream