

Pork Hongroise

Serves 4

Ingredients

2-3 pork fillets, according to size - approx 1kg (Cheaper cuts, such as shoulder steak, or spare rib chops taken off the bone, are also good - make sure the meat is well marbled with fat.)

30g butter or 2 tbsp olive oil

4 shallots, chopped

1 tbsp mild paprika

1 dsp plain flour

100ml sherry

150ml chicken stock

125g button mushrooms

100ml single cream (sour cream if preferred)

Method

Pre-heat oven to Gas mark 3/170C/375F

Cut pork into bite-sized pieces.

Heat the oil or butter in a casserole pan, add the pork and fry quickly, then remove from the pan.

Add the onions and paprika to the pan and cook on a gentle heat for 4-5mins.

Stir in the flour, add the sherry and stock, and bring to the boil.

Add the pork and stir.

Put in the oven and cook gently for approximately 45 mins. If using cheaper cuts, extend the cooking time until pork is tender.

Cook the mushrooms in butter for 3-4 mins and add to the dish.

Pour in the cream, taste, and adjust the seasoning.

Serve with rice, bulgar wheat or new potatoes.

Recommended equipment

- Le Creuset 27cm Cast Iron Oval Casserole Pot (Choice of Enamel Colours)
- Emile Henry Tagine 32cm - 3.2l (Assorted Colours)
- Nigella Lawson's Living Kitchen Measuring Spoons Set - Stainless Steel OR Magnetic Measuring Spoons Set - Progressive
- Oxo Good Grips Angled 4 Cup (1000ml) Measuring Jug