



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



medallions of pork fillet

*served in a creamy wild
mushroom and pink
peppercorn sauce*

let's cook...

1. Pan-fry the medallions in a hot frying pan with a little vegetable oil until they are nicely coloured on both sides. Remove from the pan and place to one side.
2. Add the shallots, cracked black peppercorns, pink peppercorns and garlic to the pan. Gently fry until the onion and garlic are soft but not coloured. Add the wild mushrooms and cook for 2 minutes. Pour in the brandy and the cream add the stock cube and cook the sauce until it starts to thicken.
3. Place the pork fillets back into the sauce and cook for a further 5 to 8 minutes.

time to dish up...

Serve with buttered baby potatoes, crisp sugar snap peas and baby sweetcorn.

ingredients

500g of Cookstown pork fillet
– cut into 2cm thick medallions

for the sauce

160g sliced wild mushrooms
80g diced shallot
10g fine diced garlic
0.5 tsp cracked black peppercorns
1 tsp whole pink peppercorn
1 nip brandy
320ml double cream
1 chicken stock cube

serving suggestion

New potatoes
Steamed vegetables
Baby sweetcorn

serves 4

