

Peppered pork with Merrydown cider and mushroom sauce

Serves: 4

Ingredients

- 450g diced pork
- 2 tbsp olive oil
- 15ml peppercorns
- 9 fresh sage leaves, torn
- 1 medium onion, chopped
- 250g baby mushrooms
- 200ml Merrydown Vintage Dry Cider
- 150ml chicken stock
- 200ml creme fraiche
- 5ml English mustard
- 15ml wholegrain mustard

Method

Place the diced pork into a pan with half the olive oil, peppercorns and sage leaves and fry for 10–15 minutes or until golden brown and thoroughly cooked. Transfer to a plate lined with kitchen paper to absorb any remaining oil and fat.

Wipe the pan clean with kitchen paper and add the remaining olive oil. Fry the onion for 5–7 minutes or until golden brown and soft. Add the mushrooms and fry for another 4–5 minutes (if the pan becomes dry add a little of the cider). Stir in the cider and bring to the boil. Bubble for 2–3 minutes, then stir in the stock, creme fraiche, the mustards and the pork. Return to the boil and reduce by half. This should take between 10–15 minutes.

Serve with boiled rice or jacket potatoes and fresh green vegetables.