



READY TO COOK
BY HARRIS FARM

ROASTED PORK FILLET WITH MIXED BERRY SAUCE



PREP
10 min



COOK
30 min



SERVES
4

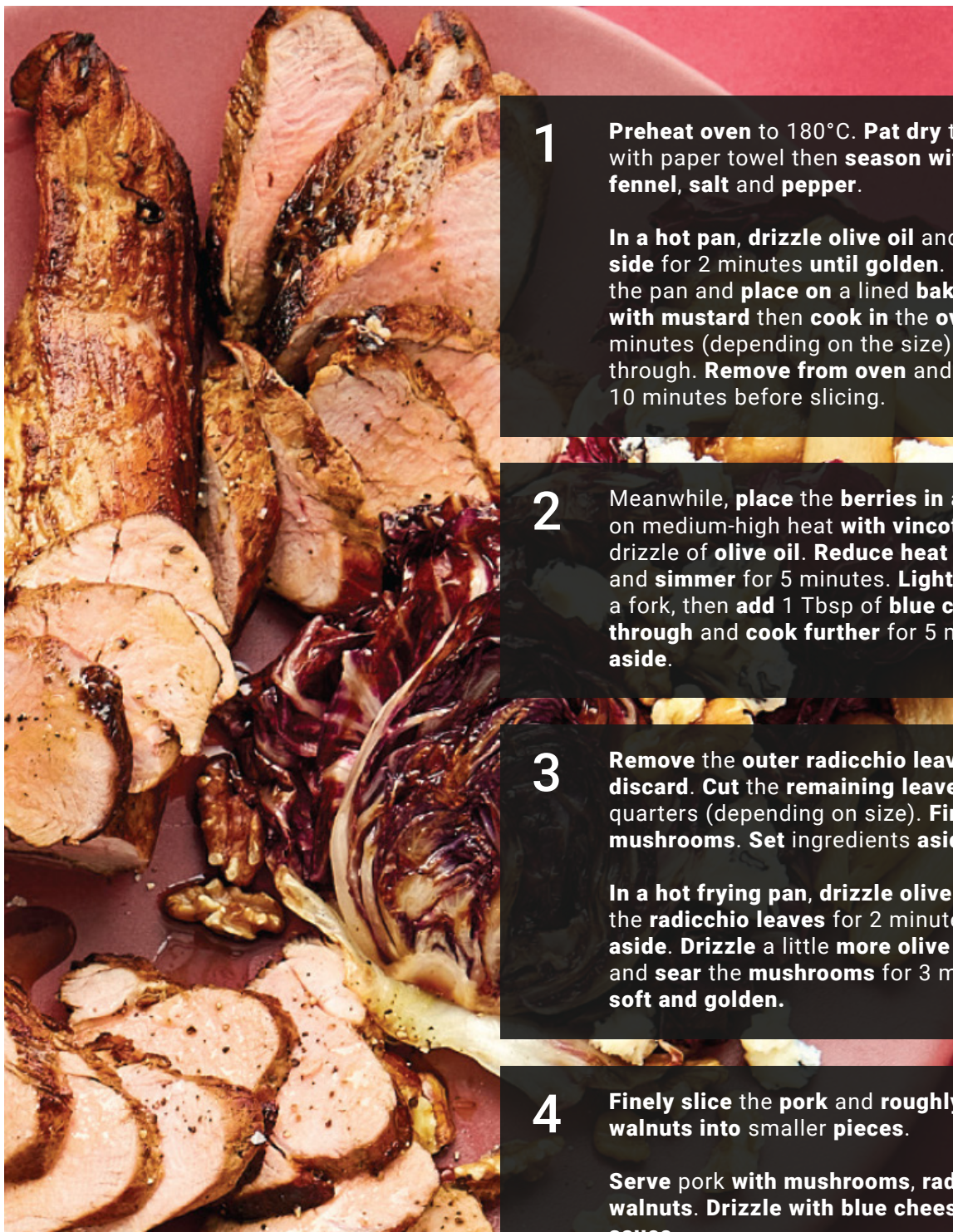
INGREDIENTS:

- > 1 Pork Fillet
- > 1 Punnet Blueberries
- > 1 Punnet Blackberries
- > 70g Blue cheese
- > 1 Radicchio
- > 1 Punnet King Oyster Mushrooms
- > ½ Cup Walnuts

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 tsp Ground Fennel
- > Olive Oil
- > Salt and Pepper
- > 1 Tbsp Dijon Mustard
- > 2 Tbsp Vincotto or Caramelised Balsamic Vinegar

METHOD – GET COOKING!



1 Preheat oven to 180°C. Pat dry the pork fillet with paper towel then season with ground fennel, salt and pepper.

In a hot pan, drizzle olive oil and sear each side for 2 minutes until golden. Remove from the pan and place on a lined baking tray. Rub with mustard then cook in the oven for 15-20 minutes (depending on the size) until cooked through. Remove from oven and set to rest for 10 minutes before slicing.

2 Meanwhile, place the berries in a saucepan on medium-high heat with vincotto and a drizzle of olive oil. Reduce heat to medium and simmer for 5 minutes. Lightly mash with a fork, then add 1 Tbsp of blue cheese. Mix through and cook further for 5 minutes. Set aside.

3 Remove the outer radicchio leaves and discard. Cut the remaining leaves in half or quarters (depending on size). Finely slice the mushrooms. Set ingredients aside.

In a hot frying pan, drizzle olive oil and sear the radicchio leaves for 2 minutes then set aside. Drizzle a little more olive oil to the pan and sear the mushrooms for 3 minutes until soft and golden.

4 Finely slice the pork and roughly chop the walnuts into smaller pieces.

Serve pork with mushrooms, radicchio and walnuts. Drizzle with blue cheese berry sauce.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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