

Pork Tenderloin with Chardonnay and Mushroom Sauce

A quick and easy mid-week meal that will impress your friends and family. We have used two products from our range to elevate this dish from simple to spectacular.

Ingredients

- 1 Pork Tenderloin, trimmed of any silver skin
- 125mls white wine ...
- 125mls CHARDONNAY GLAZE
- 2 Tbs of Dijon mustard
- 2 Tsps of WILD MUSHROOM SALT (or to taste)
- Handful of button or preferably chestnut mushrooms - sliced
- Chopped dried of fresh tarragon – good pinch
- Creamy garlic potato mash and steamed greens - to serve

Directions

1. Brown the pork in a heavy based fry pan in a little olive oil on all sides for around 5 minutes, medium heat, turning all the time.
2. Combine the CHARDONNAY GLAZE, the white wine, and the mustard, whisking any lumps out, then add the WILD MUSHROOM SALT. Pour over the pork in the pan, slowly bring to the boil, then reduce the heat to a simmer until the pork is cooked through. Usually around 10 more minutes – this depends on the size of the tenderloin and the degree of doneness preferred. I use a meat thermometer - 70 deg C is perfect for me.
3. Whilst the pork is cooking, sauté the mushrooms in a dry pan until they start to release their juices and are golden brown.
4. Remove the pork from the sauce and thickly slice in medallions. Add the mushrooms and tarragon to the sauce and spoon over the meat.

5. Serve with buttery garlic potato mash and steamed greens.