

PORK WITH FEIJOAS & GINGER

Ingredients

- 20g butter
- 2 pork fillets
- 100ml ginger wine / freshly grated ginger
- 6-8 feijoas (about 200g flesh)
- 100ml cream
- salt
- freshly ground black pepper

Method

1. Preheat the oven to 200°C.
2. Melt the butter in a frying pan. Season the pork and brown on all sides. Remove it to a dish and place in oven to finish cooking – it will take about 10 minutes, depending on the thickness of the fillets. When the pork is cooked, remove it from the oven to a warm place to rest for a few minutes.
3. Meanwhile, pour off any excess fat from the pan. Pour in the wine and bring it to the boil, scraping off any browned bits from the bottom of the pan.
4. Peel and chop the feijoas, and add to the pan. Simmer 'til the liquid has thickened. Stir in the cream and simmer 'til slightly thickened. Adjust the seasoning to suit.
5. Slice the pork fillets on the diagonal and arrange on a plate with the sauce poured over them.