

Recipe: Chef Craig Cormack

Pork Medallions, Feast-de-rennaissance Spiced Plums in red wine with potato rosti.

Serves 4

Preparation: 15 minutes

Cooking: 25 minutes

2 pork fillets

500g streaky bacon

2T olive oil

Oven- roasted vegetables for serving

Sea salt and freshly ground black pepper

For the Plum Sauce

1 cup Spiced Plum syrup

1 cup beef stock

4 Spiced Plums, halved

For the Potato Rosti

3 medium potatoes peeled

2 T oil

Method

Preheat oven to 180°C

Wrap the pork fillets with the bacon, lightly rub with the olive oil and place on a baking tray. Season well with salt and freshly ground black pepper.

Roast for 20 minutes, turning once, until golden and slightly pink on the inside..

To make the Plum Sauce

Add the plum syrup to a small saucepan and reduce over a medium to low heat until slightly thickened. Add the preserved plums and leave to simmer till warmed through.

To make the Potato Rosti

Grate the potatoes, pat dry with kitchen towel. Season. Heat the oil in a frying pan over a medium

heat and add potato to cover the entire base of the pan. Fry until golden in colour. Remove from the pan and, while still warm, cut into a rectangular shape.

To serve

Slice the pork fillet into medallions and serve on top of a potato rosti with oven roasted vegetables and warm plum sauce. Season to taste.