

Peppered Pork Steaks with Stroganoff Sauce

(Serves 4)

Ingredients

- 500g pork fillet, thickly sliced
- ½ teaspoon olive oil
- ½ teaspoon mixed peppercorns, crushed
- 2 ciabatta rolls, halved
- Mixed salad leaves to serve

For the sauce:

- 2 tsp olive oil
- 300g mixed mushrooms, sliced
- 1 garlic clove, crushed
- 1 tsp paprika
- 100ml white wine
- 100ml half fat crème fraîche
- 2 tsp Dijon mustard
- 2 tbsp chopped fresh tarragon

Method

01. Sandwich a pork slice between 2 sheets of cling film and lightly bash out with a rolling pin until about 3mm thick. Set aside and repeat with the remaining slices. Brush the pork with the oil, then scatter the peppercorns over both sides.
02. Make the stroganoff sauce. Heat the oil in a non-stick frying pan, add the mushrooms and fry until lightly golden. Reduce the heat, add garlic and paprika, fry for 1 minute, then add the wine. Reduce the wine by half and remove from the heat.
03. Stir in the crème fraîche, Dijon, tarragon and season - add a little hot water if it seems to thick. Keep warm.
04. Heat a large non-stick frying pan or griddle pan over a medium high heat. Add the slices of pork and cook for 1-2 minutes each side or until just cooked through. Remove from the pan and rest for a few minutes.
05. Toast the cut side of each roll. Place one half on each plate and divide the pork slices between them. Spoon over the hot stroganoff sauce and serve with mixed salad leaves.