

Pork Fillet Stuffed with Rhubarb and Apple Compote

smoked bacon mash potato cake, braised red cabbage

Serves 4.

Ingredients:

2 pork fillets (2 portions in each)
1 kg Yorkshire rhubarb (chopped into cubes)
4 apples (peeled and diced)
200 g sugar
100 g butter
300 g finely sliced red cabbage
100 g smoked bacon
400 g mash potato
1 litre red wine
4 portions reduced beef sauce.
Salt/pepper for seasoning

Method:

For the smoked bacon mash:

Finely chop the smoked bacon into small cubes, preheat a frying pan with a bit of butter, and start frying the bacon until golden brown.

Put the cooked bacon onto some kitchen roll or disposable cloth to absorb the excess of fat

Then put the bacon and mash potato into a mixing bowl and stir well.

Season to taste, then place the mash into a metal ring and reserve in the fridge.

Chef's top tip:

If you do not have any metal rings why not cut the top and bottom from a baked beans tin and use that!

For the red cabbage:

Heat some butter in a saucepan, add the red cabbage and stir well, add the red wine and half of the sugar and stir once more. Then cover and simmer gently for 1 hour, after one hour the cabbage should be soft.

Ensure that there is enough wine in the pan during the cooking process to avoid burning, add more liquid if needed.

Once cooked, take off the heat and keep the cabbage to one side.

For the rhubarb/apple compote:

Melt a knob of butter in a really hot saucepan, add the rhubarb, half of the apples and the remaining sugar. Stir well, reduce the heat, cover and leave to cook, after half an hour remove the cover and add the other half of the apples, leave to cook for 20 minutes and put aside to cool.

Stuffing the pork:

While the compote is cooling start preparing the pork fillets by removing all excess of fat from the top and then cut them in half so that you have four portions of pork.

Using a wooden spoon hold the piece of pork in one hand and insert the spoon through the side to make a hole down the fillets, once all fillets are ready, stuff them with the compote and reserve in the fridge.

To built the dish:

Melt a knob of butter in a frying pan, and fry the pork fillets on each side until golden brown. Then put in the oven at 180°C for 10 minutes. Place the potato cakes in the oven at the same time as they will take the same amount of time to heat through. While you are waiting heat up the cabbage and the sauce.

After ten minutes of cooking check if the pork is cooked to your liking and that the potato cakes are hot through.

Place one potato cake near the top of the plate, position some of the red cabbage next to it and place the sliced pork fillet on top of the cabbage.

Pour the sauce over.

Enjoy!