

Recipe Title: Roast fillet of pork with Cranberry and Madeira Gravy

Preparation time: 15 mins

Cooking Time: 1 to 2 hrs

Serves: 10

Amount	Measurement	Ingredient
2 x 675	grams	Trimmed pork fillet
18	rashers	Bacon
Stuffing		
1 ½	tbs	Sunflower oil
1 ½		Onion
335	g	Thinly sliced Chestnut mushrooms chopped
60	g	Parmesan grated
37	g	Breadcrumbs
6	tbs	Chopped fresh parsley
1 ½	tsp	Tyme
1 ½		Egg yolk
Gravy		
37	g	Butter
150	g	Chestnut mushrooms
450	ml	Cranberry Juice
110	ml	Madeira
1 ½	tbs	Flour
1	tbs	Balsamic Vinegar and one more if needed

Method:

1. Preheat the oven to 220 c
2. Make the stuffing : Heat the oil in a frying pan add onion and fry for a few mins over a low heat until tender. Add the chopped mushrooms to the onion, and cook over a high heat to drive off any liquid from the mushrooms. When the pan is completely dry, empty mushrooms and onions into a cool container/bowl.
3. When mushrooms and onions are cool mix other ingredients in the bowl to complete the stuffing and season.
4. Split the pork fillets lengthways through but not entirely in half, open out and cover with cling film. Using a rolling pin, beat out to flatten. Stretch the bacon and arrange overlapping on a chopping board.
5. Put the fillets on top of the bacon, season with black pepper and spread with the stuffing. Roll up tightly, folding each piece of bacon over the roll. Lift into a roasting tin with the bacon join underneath.
6. Bake in the preheated oven (Gas 7/220 C) for about 1 to 2 hours dependent on thickness of roll. Cook till the bacon is crisp and the pork cooked as a chefs probe to check pork is cooked through.
7. While the pork is roasting, make the gravy. Melt the butter, add mushrooms and cook for a few mins. Gradually add cranberry juice. In a small bowl blend the Madeira with the flour until smooth, and then add to the sauce. Bring to

the boil, stirring, then add the balsamic vinegar. Season. Then add up 150 ml of beef stock to taste and reduce slightly.

8. Allow pork to rest for a minimum of 10 minutes.