

Ballencrieff Pork Fillet with Gorgonzola

Ingredients (Serves 4):

- 500g Ballencrieff pork fillet
- 100g Gorgonzola
- 4-5 Sprigs fresh tarragon, leaves removed
- 110g unsalted butter
- 1 tbsp black & gold oil
- 2 tbsp flour
- 120 ml dry white wine
- Salt and freshlyground black pepper

Oven temp: Gas mark 6, 400°F, 200°C

Method:

1. Buy as thick a pork fillet as possible. Make a deep cut lengthways along the fillet, without quite going the full length.
2. Cut the Gorgonzola into thin slices and place them in the cut, together with the tarragon leaves.
3. Close the fillet as you would a book and tie it up with some kitchen string in 4 or 5 places, then rub in some salt and pepper.
4. Heat the butter and oil in a flame-proof oven dish on top of the stove.
5. Sprinkle the flour on a board and roll the fillet in it, shake off any excess.
6. When the butter and oil are hot and have turned a hazelnut colour, place the meat in the dish and sauté it on both sides.
7. Splash with the wine, bring to boil, then place in the oven and cook for 20-25mins, depending on the thickness of the fillet.
8. Remove from the oven, remove the string and slice across into 1cm slices, cover and keep warm.
9. Taste the cooking juices, adjust seasoning, heat up adding 2tbsp hot water. Scrape the bottom of the dish and taste again. Spoon the sauce over the meat and serve at once with some buttery mashed potatoes.