

Creamy Wild Mushroom **PORK CHOPS**

Recipe inspired by & curated to pair with Quails' Gate 2019 Pinot Noir.



Ingredients

2 x Pork Chop
100g x Wild mushrooms, diced
50ml x Cream
3 tbsp x Pine nuts, toasted
2 x Plums, diced
1/2 x Small shallot, finely diced
Honey to taste
5 sprigs x Thyme, chopped
8 sprigs x Parsley, chopped
3 tbsp x Butter
3 tbsp x Olive oil
Salt and Pepper
Splash of Pinot Noir

Recipe

1. Preheat oven to 200 degrees celsius.
2. Create a salsa by mixing the plums, shallots and 2tbsp of olive oil. If the plums are very tart use some honey to balance the sweetness.
3. Add remaining oil to a very hot pan, season the pork chop on both sides with generous salt and a light sprinkling of pepper and pan sear until crispy on the outside.
4. Once crispy, place in the oven for 10 minutes. Remove, then rest.
5. Pan roast the mushrooms in butter, once browned deglaze with a splash of Pinot Noir.
6. Add thyme and cream to make a sauce and season.
7. Place pork chop on a plate and dress with the mushroom cream sauce, salsa and pine nuts.