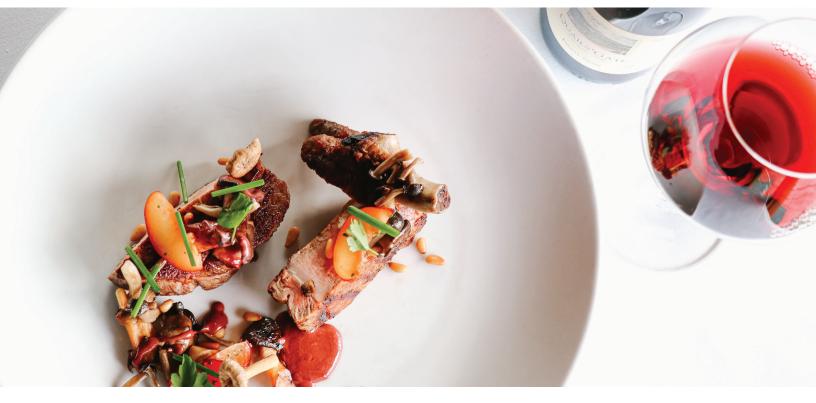
Creamy Wild Muzhroom PORK CHOPS

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



Ingredienty

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.

