



pork au gratin with a secret

A recipe by petra: www.cookseasonal.com/recipe/49

Preparation

1. Cut the meat in bite-sized cubes (approx. 1cm), then fry in hot oil to seal the meat.
2. Cut the mushrooms into fine slices, fry in a bit of butter and season with salt and pepper.
3. Butter an oven-proof form, then layer the meat and the champignons. Cut the camembert cheese in slices and layer on top of the mushrooms.
4. Melt the butter, stir in the flour, then add the stock, milk, and sweet cream. Bring to boil, then remove from heat.
5. Season to taste with the white wine, lemon juice, salt, pepper, and nutmeg. Bring to boil again, then add the chervil, parsley, and dill.
6. Pour the mix over the layered ingredients in the form and bake off in the oven (until the upper layer is a nice light brown).

Serve with baguette or a fresh salad.

Ingredients

- **pork fillet:** 1 kg
- **butter (unsalted):** 2 tablespoon
- **flour (all-purpose):** 2 tablespoon
- **stock:** 125 ml
- **milk:** 125 ml
- **sweet cream:** 250 ml
- **wine (dry white):** 1 cup
- **nutmeg:** 1 dash
- **chervil:** 1 tablespoon (chopped)
- **parsley:** 2 tablespoon
- **dill:** 1 pinch
- **mushrooms:** 500 gram
- **camembert:** 2 Piece
- **salt:** 1 pinch
- **pepper:** 1 pinch (ground)
- **lemon juice:** 1 sprinkle

Timing

- **Preparation time:** 30 minutes
- **Waiting time:** minutes
- **Cooking time:** 15 minutes