

## Pork & mushroom stroganoff



*Stroganoff was first served in an 1890's cooking competition by the chef of Count Pavel Alexandrovich Stroganov. Legend has it that he invented the dish as his employer was unable to chew a whole steak due to poor dental health. This is one of the tastiest versions you'll find, even if you have great teeth, and you can easily substitute the pork for beef if you prefer. To be really authentic, serve with a portion of shoe string fries.*

### Ingredients [serves 4]

- 500g pork tenderloin, cut into thin strips
- 3 tbsp plain flour, seasoned with a little salt and pepper
- 2 tsp paprika
- 1 onion, thinly sliced
- 1 clove garlic, finely chopped
- 25g butter
- 2 tbsp olive oil
- 225g chestnut mushrooms, thinly sliced
- 1 tbsp tomato puree
- 50ml dry white wine
- 75ml brandy
- 150ml chicken stock
- 200ml creme fraiche
- 1.5 tsp wholegrain mustard
- 1.5 tsp dijon mustard
- 2 tbsp lemon juice
- 2 tbsp freshly chopped parsley
- sea salt and freshly ground black pepper

### Method

1. Dust the meat with the seasoned flour and 1 tsp of paprika (the easiest way to do this is to put all of the ingredients in a zip lock bag and shake).
2. Quickly fry the pork strips over a high heat until browned. Remove to one side, while you cook the vegetables.
3. Reduce the heat and sweat the onions with the butter and oil until soft but not coloured. Add the mushrooms and continue until cooked.
4. Add the tomato puree and fry for a few more minutes then pour in the brandy and wine and reduce to a glaze.
5. Add the meat, stock, creme fraiche, mustards and remaining paprika. Cook until reduced to a sauce consistency.
6. Finally, stir in the lemon juice and parsley. Season to taste and serve with rice or shoestring fries.

