

# Pork with Apple Ginger Sauce

## Sommelier's accord



A red wine from Menetou-Salon, supple with aromas of ripe fruit and a finish of candied fruit.

Serve at 14°C



## INGREDIENTS (for 4 persons)

- 4 slices (about 150g each) pork loin
- salt and pepper for seasoning
- cooking oil
- 1½ (200g) onion
- 2 small apples (250g)
- 1 clove garlic (5g)
- 10g fresh ginger
- 40ml soya sauce
- 100ml water
- 15g butter
- 4 boiled potatoes
- parsley for garnish

## PREPARATION

1. Remove any sinew from the pork loins, season with salt and pepper.
2. Peel, core, and roughly chop the apples, place them in a blender together with the onions, garlic and ginger. Add the water and soya sauce and blend until smooth.
3. Add one tablespoon of cooking oil to a frying pan and warm over high heat. Once the pan is hot, sear the pork loins so that the outsides are a golden brown, then remove from the pan.
4. Discard any excess oil from the frying pan, add 1 teaspoon of oil and warm over medium heat. Add the apple mixture from step 2. When it starts to simmer, lower the heat and cook for about 4 minutes.
5. Add the pork and butter into the frying pan, cook until the pork is done. Serve with the boiled potatoes, pouring over the sauce from the pan and garnishing with parsley.

