

Pork Steak with Creamy Mushroom Sauce



<Ingredients (4 serve)>

4 Pork fillets

Sea salt

Leaves of parsley

Plain flour

<Creamy mushroom sauce>

1/2 Large yellow onion (minced)

2 cloves Garlic (minced)
1 Fresh red chilli (minced)
4 Button mushrooms (sliced)
50g Salami (minced)
1 handful Pine nuts
30g Butter (not salted)
200ml White wine
Stalks of parsley
200ml Thick cream
1 Bay leaf

<Method>

1. Prepare the pork

Make fine and shallow slices over the surface and apply sea salt. Allow to set aside in a room temperature until cook (about for 30 minutes)

2. Make the sauce

Put the butter in a frying pan and cook the onion, garlic and chilli until translucent. Add the mushroom and stalks of parsley and cook until wilt with a lid on small fire. Remove the stalks and add the salami, pine nuts, bay leaf and pour over the white wine. Simmer on low heat with the lid until the oil of salami decently come out and alcohol evaporate.

3. Cook the pork

Dust the plain flour over the pork and lay over the paste of sauce. Simmer until thoroughly cooked. Coat with the paste well and cook for extra 1 minute. Take out the pork and remove from the heat.

4. Serve

Transfer the paste into a food processor and make a smooth paste. Thud the paste back into the same stew pan and add the thick cream. Put the pork back and once it is warmed up, sprinkle the minced parsley and serve immediately.