

Porc aux Pruneaux De Tours



Serves 6

**Prep 10 mins
+ soak for 60 mins**

Cooking 15 mins

Easy

Ingredients

24 prunes
seasoned flour, for dusting
300ml Vouvray or dry white wine
2 pork fillets
50g butter
1 level tbsp redcurrant jelly
300ml whipping cream
squeeze of lemon juice
salt & pepper

1. Soak the prunes in the wine for as long as possible - at least an hour - but preferably overnight. Slit open the prunes and remove their stones. Reserve the prunes and don't throw out the wine.
2. Slice each tenderloin thickly into 9 discs (18 altogether). Heat the butter in a wide frying pan until it is foaming, dust the pieces of pork with flour and fry over a moderate heat until just tender. If necessary do this in two batches so as not to overcrowd the pan. Slices of fillet don't take very long - about 4 mins on each side. Remove from the pan, arrange on a serving dish and keep warm.
3. Pour any excess fat from the pan, return to the heat and pour in the wine from soaking the prunes. Bring to the boil, scraping all the meaty residues. Stir in the redcurrant jelly, then boil hard over a high heat until reduced to a syrupy consistency.
4. Now stir in the cream and reduce the sauce until nicely thickened. When it is almost done, add the prunes to warm through. Add a splash of lemon juice and season with salt and pepper. Dot the prunes around the pork and pour over the sauce. Serve at once.