

# Pork Steaks with a Gin and Cream sauce



**Serves 2    Prep 20 mins + marinating    Cooking 25 mins    Easy**

## **Ingredients**

2 juniper berries  
4 tbsp gin, warmed  
1 sprig rosemary, finely chopped  
3 tbsp olive oil  
2 x 175g thick, boneless pork steaks  
150ml apple juice, the cloudy variety  
4 tbsp crème fraîche  
to serve: mashed potatoes or croquettes

1. Crush the juniper berries coarsely using a pestle and mortar or rolling pin. Warm the gin in a small pan then pour over the juniper berries and leave to soak for 20 mins. Trim the pork - leave on a little fat for flavour and to keep it moist. Drain the juniper berries, reserve the gin.
2. In a mini blender (or using a pestle and mortar) pound the rosemary with the juniper berries and 2 tbsp olive oil. Spread the mixture over the pork. Cover and marinate for as long as possible (preferably overnight)
3. Heat the remaining oil in a small non-stick frying pan until very hot. Add the pork and cook quickly on both sides until golden, Pour in the gin - boil fast until it disappears or set light to it and let the flames burn down - this removes the raw alcohol taste. Pour in the apple juice. Scrape the pan to loosen any sticky bits. Bring to the boil.
4. Half cover with a lid and simmer for 10 minutes until the pork is cooked and the sauce reduced but not too thick. Remove the pork to a warm plate. Swirl the crème fraîche into the sauce. Bring back to the boil and boil rapidly for 1-2 minutes until it's very syrupy, the season to taste. Serve the pork and sauce with mashed potatoes and green vegetables.