

Pork Tenderloin with Prunes & Armagnac



Serves 4 Prep 15 mins

Cooking 20 mins

Easy

Ingredients

1kg floury potatoes, peeled and cut into chunks

200g unsalted butter

325ml double cream

sea salt & freshly ground black pepper

1 pork tenderloin fillet, cut into 12 thick slices

1 shallot, finely chopped

75ml Armagnac

150ml chicken stock

16 stoned prunes

1. Place the potatoes in a pan of cold, salted water and bring to the boil, then reduce the heat and simmer for 12–15 minutes, or until tender. Drain the potatoes in a colander and return to the pan, then place over a low heat for a couple of minutes to dry them slightly.
2. Tip the potatoes back into the colander and then pass them through a ricer. Add 150g of the butter and 150ml of the cream, and beat to form a very smooth mash, then season to taste with salt and pepper. Set aside to keep warm.
3. Place the pieces of pork fillet on a cling film-lined board, cover with more cling film and bash until 1cm thick. Discard the cling film and season with salt and pepper.
4. Heat a frying pan until hot, then add a knob of the butter and the pork slices and fry on each side for 1–2 minutes until golden and only just cooked through. Remove and place on a plate.
5. Add the rest of the butter and sweat the shallot for 1 minute, then add the Armagnac and flambé.
6. Add the stock and the rest of the cream, and bring to a simmer, then add the prunes and return the pork and any juices to the pan. Cook for another 2 minutes, until the pork is cooked through. Spoon the sauce over the pork fillet and serve the mash alongside. Serve with green beans.