

Saltimbocca Stroganoff with Pan-fried Potatoes



Serves 1

Prep 15 mins

Cooking 30 mins

Easy

Ingredients

60g unsalted butter
1 tbsp sunflower oil
1 Maris Piper potato, cut into 1 cm cubes
1 pork loin steak
2 slices of prosciutto
100g chestnut mushrooms, finely sliced
1/2 tsp paprika
2 tbsp brandy or vodka
50g double cream
1 tbsp chopped chives, to serve

1. Put 1/2 of the butter and oil in a large deep-sided frying pan over a high heat. Once the butter melts & starts to sputter, throw in the potato chunks and reduce the heat to medium. Fry, tossing or stirring every so often, for 20 mins, or until golden, crispy and cooked through.
2. Meanwhile, prepare the pork. If the loin steak has a thick streak of fat running down the side, remove it. Put the steak between two pieces of parchment and bash it with a rolling pin or meat mallet until evenly thin. Wrap the slices of prosciutto around the piece of steak to cover both sides
3. Once cooked, transfer the potatoes to a plate. Return the pan to a high heat and add the remaining butter. Once the butter melts and sputters, add the steak on one side of the pan and mushrooms on the other, and reduce the heat to medium. Fry the steak for 3 mins each side or until cooked through, and give the mushrooms a stir every now and again.
4. When the steak is cooked, remove it from the pan, set aside on a plate and cover with foil to keep warm. Leaving the mushrooms in the pan, add the paprika and stir to coat. Tip in the brandy or vodka and allow it to bubble and evaporate. Add 100ml water and allow it to almost entirely evaporate, then remove from the heat and stir in the cream to make a smooth sauce, reducing again until you have the desired consistency.
5. Return the steaks to the pan, and coat them in the thick sauce. Season to taste and serve with the chives scattered over the top, and the potatoes on the side.