

Porc à la Piron

Pork fillets with mustard and grape sauce

The original recipe was for saddle of hare. Grapes were in season in Europe when the shooting season opened and this was a perfect meal for the autumn. I have been unable to trace the origin of this recipe nor do I know who was the "Piron" who gave it its name. We used to have it as a special treat on rare occasions because hare was extremely expensive. The combination of pork and grapes is an excellent substitute. This dish is also a favourite of my students and so easy to prepare.

- 4 pork fillets or the boned neck of pork with all fat removed
- 2 oz (60 g) butter
- 1 teaspoon of salt and freshly ground pepper
- 1 tablespoon of brandy
- ½ teaspoon potato flour
- 4 tablespoons of cold water
- 1 tablespoon of French mustard mixed with 4 tablespoons cream
- 50 large grapes skinned and pipped (Waltham Cross)

Select a heavy skillet, add the butter over heat and brown slightly until it gives off a "nutty" aroma. Add the fillets and brown them lightly on each side. You will need to lower the gas so that the butter does not burn. When the fillets are nicely sealed, add one tablespoon of brandy, season with salt and freshly ground pepper and cover the skillet. Simmer for 15-20 minutes, depending on the size, turning once or twice. Remove the fillets from the pan when they are done and keep them warm.

Mix ½ teaspoon of potato flour with 4 tablespoons of cold water in a cup. Bring the juices in the skillet up to boil and add the potato flour mixture, stirring all the time until the sauce thickens. Lower the heat and add the mustard cream and do not allow it to boil. Replace the fillets into the sauce and reheat gently.

Cut the fillets in half and pour over the hot sauce. Lastly add the skinned and pipped grapes.