

Pork medallions flambéed in Cognac, fresh mushroom with cream sauce and linguine |

Recipe for 4 servings



Description

Pork tenderloin medallions sautéed and then flambéed with Cognac, cream sauce with sauté button mushrooms and shiitake, served on a bed of linguine.

Note

Use a variety of fresh mushrooms for this recipe: shiitake, portobello, oyster... Also, once you have flambéed the dish, don't hesitate and taking the pieces of pork out and re-adding them towards the end of the reduction of the sauce to keep them moist and juicy.

Ingredients

For the pork and mushroom sauce

- 500 Gr Pork tenderloin
- 200 Gr Mushroom
- 1 Clove(s) Garlic
- 100 Gr Shallot
- 2 Sprig(s) Thyme
- 60 Ml Cognac
- 200 Ml 35% cooking cream

- Vegetable oil

For the linguine

- 300 Gr Linguine
- 4 Sprig(s) Parsley

- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Chop the shallot. Chop the thyme. Chop the parsley. Slice the mushrooms. Finely chop garlic. Cut the pork tenderloin into medallions 1 inch thick slices.

For the linguine

In a big pot of salty boiling water, cook the pasta for 7 minutes. Strain the excess water, add some good quality olive oil, salt and pepper to give the pasta more flavor and to ensure they don't stick together without getting rid of the starch on the pasta.

Pork and mushroom sauce preparation

Season the pork medallions with salt and pepper on both sides. In a pan, drizzle some canola oil and sear them, 2 minutes per side. Transfer on a tray. In the same pan, add mushrooms and sauté over high heat. Add a pinch of salt and a pinch of pepper. Add the chopped garlic, shallots and fresh thyme. Return the pork into the pan, pour the brandy and flambé. Add cream and let simmer 6-8 minutes. Adjust seasoning with salt and pepper.

To serve

Put the linguine in the middle of the plate and the pork medallions around. Pour the mushroom sauce on the pork and garnish with parsley leaves.

Bon appétit!