

Churston Traditional

FARM SHOP

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RECIPES OCTOBER 2015

PORK STEAKS WITH CIDER SAUCE

Ingredients for four. Four 150-gram pork steaks, four slices Serrano ham, eight sage leaves, four slices of lemon, 50g unsalted butter, dash of olive oil, 300ml cider, dash of brandy, sea salt, freshly ground black pepper, tablespoon crème fraiche.

Method. Place the cider and brandy in a small pan and reduce by around 50 per cent over a high heat. Season the pork steaks well on both sides, roll each up in a slice of the ham, place two sage leaves and a slice of lemon on top of the overlap and secure with cocktail sticks. Heat the butter and oil until sizzling and fry the steaks, lemon side down, for three minutes over a medium heat. Turn, cook the other side for a minute then pour in the reduced cider and let it bubble down. Stir in the crème fraiche and heat though gently. Serve the steaks on warm plates with a little of the cooking liquid spooned over.

PORK AND APPLE BURGERS WITH FRESH HERBS

Ingredients for eight burgers. 750g minced pork, one Bramley apple, peeled and grated, two tablespoons fine white breadcrumbs, two tablespoons chopped shallot, beaten egg, two tablespoons mixed chopped fresh thyme, rosemary and sage, teaspoon powdered mace, sea salt, freshly-ground black pepper.

Method. Mix all ingredients together and leave for two hours for the flavours to develop. Brush lightly with oil and fry in a little oil for four to five minutes each side. Serve on warmed, split baps spread with mayonnaise topped with a little shredded lettuce and a few thin slices of gherkin.

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