

Pork Fillets Sauté Hongroise

To describe something as "Hongroise" or "à la Hongroise" (in the style of Hungary) refers to the use of paprika.

This version was published in Penguin Cordon Bleu Cookery book (mine is the 1977 edition). It is not, as far as I know, still in print but lots of pre-loved editions are available to buy on the internet. "My" copy is my mum's. I have posted this recipe as true to the book, although I have put the metric conversions next to the ingredients where possible. My edition does not specify servings or preparation time, but from experience:

Preparation time: 5 mins

Cooking time: 40-50 mins

Serves: 6-8

Ingredients

2-3 pork fillets
1 oz. clarified butter
2 shallots
1 level dessertsp. paprika
1 level dessertsp. flour
1 glass of sherry (60 ml)
1/2 pint (280 mls approx.) jellied stock
1 tin of "champignons de paris" or 2-3 oz. (55 - 85g) button mushrooms;
1/2 gill of cream (75ml)

Directions

Chop the shallots
Cut the fillets into nice sized pieces
Sauté the pieces quickly in the butter, add the shallots and paprika, and cook slowly for 2 to 3 minutes.
Stir in the flour, add the sherry and stock and bring to the boil.
Simmer gently for 30 to 40 minutes.
Add the "champignons" drained from the liquor, or, if fresh, sauté in butter for 3 to 4 minutes.
Pour in the cream, adjust the seasoning, and serve with boiled rice or a purée of potatoes.

Fresh Basil ...

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