

Pork tenderloin with shitake mushroom



4 ppl

2 small tenderloin, each cut in 2 inch slices

2 lbs shiitake mushrooms

1 tablespoon chopped garlic

1 tablespoon chopped parsley

2 cups pinot noir

1 cups heavy cream

2 Tbsp flour

6 Tbsp butter

2 Tbsp olive oil

Salt & pepper to taste

In a sauté pan, sauté the mushrooms with 4 Tbsp of butter, when golden brown add the garlic and parsley, salt and pepper to taste, then set aside.

Roll the pork medallions on both sides with the flour. In the same pan add the remaining butter and oil add the medallions and cook 5 minutes on each side. Put aside and keep warm.

Deglaze the pan with the wine, reduce two minutes add the cream reduce again 2 minutes, season to taste. Add the mushrooms to the sauce in the pan.

Put the sauce on the bottom of each plate adding two medallions on the top.

Serving Suggestion:

Serve with pasta or sautéed potatoes and your favorite DeLoach Vineyards Pinot Noir.