

## Gremolata filled pork fillet wrapped in Parma ham & goats' cheese mash

### Ingredients - to serve 4

- 25g flat leaf parsley
- 25g breadcrumbs
- 1 lemon - zest only
- 4 garlic cloves - chopped
- 1 tsp Dijon mustard
- 4 x 250g pork fillets
- 4 slices of Parma ham
- 4 portions mash potato
- 100g goats' cheese
- Sage leaves - picked, washed and dried
- 1 slug olive oil
- 1 knob of butter

### Method

- Blitz the parsley, breadcrumbs, zest and garlic in a small processor.
- Season each fillet before pasting on the mustard and rolling in the gremolata crust mixture.
- Carefully wrap each fillet with a slice of Parma ham and roast in medium oven for 12 minutes (or until cooked through) and allow to rest for 10 minutes.
- Mix the crumbled goats' cheese into the mash and heat through.
- Pan fry sage leaves gently in oil and butter and drain on kitchen paper.

### Assembly

- Heap goats' cheese mash neatly onto a warm plate with pork sitting on top.
- Garnish with sage leaves.

### Wine recommendation

Pork is really versatile when it comes to wine and, for this dish, I'd suggest either a light Beaujolais (Chiroubles or Fleurie), a good Pinot Grigio or, better still, a well made dry cider!