

Hazelnut-coated pork fillet with sweet corn puree, crisp prosciutto and porcini mushrooms

Serves four as a main course

For the meat

600g pork fillet

Salt & freshly ground pepper

½t fresh lemon thyme, finely chopped

1 egg white, lightly whipped

50g hazelnuts, roughly chopped

40g butter for frying

Slice two medallions per person of the pork fillet, season with salt, pepper and lemon thyme. Dip the top end in the egg white and then in the hazelnuts. Fry the hazelnut side of the pork fillet first at low heat in slightly browned butter. The nuts will colour quickly; when brown, turn it over and place it in the oven for three to four minutes at 180°C; leave to rest a few minutes before serving.

For the sweet corn puree

1 large cob of corn

30g butter

1 onion, diced

1 spring onion, white only, finely cut

50ml white wine

Drizzle of lemon juice or white balsamic vinegar

4 sun-dried tomatoes, soaked & finely sliced, to garnish

Remove the outer husk and silk, and boil the corn on the cob in salted water for 15 minutes until cooked. Remove, leave to cool and cut the corn kernels off the cob. Set aside a third of the kernels for later use. In a flat pan, sweat the onions in the butter and add the remaining two-thirds of the corn kernels, deglaze with wine, and add a little boiling water and the cream (just enough to cover them). Cook at a low heat for a few minutes and blend while still hot in the food processor until smooth. Add the rest of the kernels and adjust the seasoning.

For the accompaniments

4 slices prosciutto, dried in the oven until crisp

2 medium-sized aubergines, peeled & cut into eight thick slices

100ml olive oil for frying

Drizzle of lemon juice

½t salt

2 medium-sized porcini mushrooms, wiped with moist kitchen paper & cut into half-centimetre-thick slices

1T pesto

Rocket leaves & hazelnut oil, to garnish

Heat some of the olive oil in a pan and fry the aubergine slices, seasoned with salt and lemon juice, on both sides until soft; remove and keep in a warm place. Add more olive oil to the same pan, and fry the porcini slices briefly on both sides before brushing with the pesto.

To serve

Heat and spoon the sweet corn puree onto the plate and garnish with the sun-dried tomatoes. Arrange all the other components on the plate, and garnish with rocket leaves and drops of hazelnut oil.

Wine pairing The pork fillet partners well with the rather young Cabernet Franc, which has an eucalyptus and opulent fresh fruit character, and is similar to an Italian- or Mediterranean-grown Cabernet. All the elements in the dish harmonise through texture and the nuttiness of the hazelnuts, and the rocket balances the dominant barrique overtones currently present.