

Paupiette of Pork with Chestnuts & Shallots

4 x 100g	Pork escalops
8	Chestnuts, cooked
1	Shallot finely chopped
1	Sprig thyme, chopped
250g	Minced pork
200g	Caul fat
	Salt & pepper

Fry off shallots in a little butter to soften them, add thyme, breadcrumbs and chestnuts.

Transfer to a large bowl, add pork mince, mix together and season well.

Baton out the escalops with a meat tenderiser or rolling pin and place on a work surface.

Divide the stuffing mix between the escalops with the stuffing at one of the shorter ends.

Roll up into a cylinder shape the wrap up with caul fat and trim off any excess, chill for 1 hour.

Place in a hot pan with a little oil and brown all sides, transfer to oven at 180 oc for 15 - 20 minutes.

To serve, rest for 5 minutes then carve into 3 and serve on fresh pasta infused with sage.

