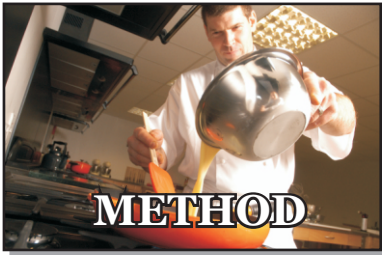


Pork fillet wrapped in a chestnut and apple stuffing and Pancetta warm cranberry and sultana compote

2 x 375gm pork fillet trimmed
300gm minced pork shoulder
150gm cooked chestnuts chopped
1 bramley apple
12 slices pancetta
1 egg
60gm breadcrumbs

Chutney
1 onion finely diced
300gm cranberries
125ml white wine vinegar
2 tbsp apple sauce
2 tsp english mustard
1 clove garlic chopped
sultanas
pinch cayenne pepper
salt and pepper



make the stuffing by combining the pork mince chestnuts apple egg, and breadcrumbs. Season with salt and pepper

lay out the 6 slices of pancetta on some cling film and spread on approx half the stuffing. Place the pork on and roll up, so the fillet is encased by the stuffing

tightly wrap and chill till needed

poach or steam the pork for 15 minutes then unwrap the cling film and heat up the frying pan, add a little oil and place the pork to colour on all sides. Place in oven for 15 minutes

Chutney
combine all ingredients in a pan and simmer for about 1 hour on a low heat. If it dries add a little water. Adjust seasoning with sugar and salt if required

place the warm chutney on the plate and slice the pork, arranging it on top of the chutney

Finish with a port scented jus lie.