Pork fillet with shallots, Burgundy & Picandou sauce



Informations

People : **4**
Preparation : **30 min.**
Cooking time : **20 min.**

Ingredients

- 2 Picandou cheeses
- Pork fillet
- Shallots
- Burgundy wine
- Rum
- Parsley
- Cane sugar
- Salt
- Pepper

Preparation steps

1. Cut the pork fillet into medallions and grill on the barbecue, season with salt and pepper and flambé in a little rum.
2. Put the cane sugar into a saucepan and allow to caramelise slowly. Add the shallots and a splash of Burgundy wine. Reduce until the sauce thickens.
3. Arrange the meat on a plate with the caramelised shallots, a little sauce and the crumbled Picandou.
4. Garnish with fresh parsley to serve.

? **Tips and Ideas:** Add a little diced bacon to the dish for a smokier flavour.