

## Grilled Barkers Creek Pork with white wine and caper sauce

*Recipe and picture by Chef Jason Ford*

- 1 tsp capers, preferably salt-packed
- 2 x 150g barkers creek pork loin
- pinch sea salt and freshly ground pepper, to taste
- 1 tbsp butter, unsalted
- 1 tbsp olive oil, extra virgin
- 1 shallots, minced
- 1 garlic clove, minced
  
- ¼ cup dry white wine
- 1 tbsp lemon juice, fresh
- 1 tbsp flat-leaf parsley, chopped
- 1 lemon, grated zest
  
- 4 broccolini stalks
- 4 ruby lou pink potatoes, sliced and par-cooked
- 4 jap pumpkin, , sliced and par-cooked



1. Season the pork loin lightly with salt and pepper.
2. In a large non-stick fry griddle pan over medium heat, melt the butter with the olive oil.
3. Arrange the pork in the pan and cook for 4 minutes, turning once and cook for a further 2 minutes, until browned on both sides and cooked through. Before pork is completely cooked, add the slices of potato and pumpkin to pan and brown on both sides.
4. Transfer the pork, pumpkin and potatoes to a warmed platter and cover loosely with aluminium foil.
5. Place broccolini in a saucepan of simmering water and cook until *al dente* while making the caper sauce.
6. Add the shallots and garlic to the pan and cook, stirring often, until fragrant, about 2 minutes. Add the wine and lemon juice, increase the heat to medium-high and boil until the sauce thickens slightly, 2 to 3 minutes. Stir in the parsley, capers and lemon zest, and season with salt and pepper.
7. Pour the warm sauce over the pork and serve immediately.
8. Serve with blanched broccolini, and pan fried slices of potato and pumpkin.

Makes 2 serves