



Pork, Pink Lady® apple and white wine pot pies

Makes 4



Created by:
Fresh Living

Ingredients:

- ♡ Oil, for frying
- ♡ 1 onion, sliced
- ♡ 2 Pink Lady® apples, cored and diced
- ♡ 2 potatoes, diced
- ♡ 2 garlic cloves, crushed
- ♡ 1 Tbsp (15ml) fresh thyme leaves
- ♡ 3-4 boneless kassler pork chops
- ♡ 1½ cups (375ml) each dry white wine, cream and milk
- ♡ 2 tsp (10ml) cornflour
- ♡ 1 packet (250g) puff pastry
- ♡ 1 egg, lightly beaten

Method:

1. Heat a glug of oil in a pan.
2. Fry onion until soft.
3. Add Pink Lady® apples, potatoes, garlic and thyme, and cook until apples and potatoes are tender.
4. Slice pork chops into strips and add to pan with dry white wine.
5. Cook until wine has reduced by half, then add cream and milk.
6. Simmer for 10 minutes.
7. Stir through cornflour mixed with 2 Tbsp (30ml) water.
8. Stir over a medium heat until thickened.
9. Divide filling between 4 ramekins and top each with a round of puff pastry.
10. Brush with beaten egg and bake at 200°C for 20 minutes, then reduce to 180°C for a further 30 minutes until golden.

