

## **ROASTED FILLET OF PORK WITH HABANERO SALSA**

### Ingredients:

1.5 lbs      Pork Fillet in 2 pieces  
              Olive Oil  
              Tub of Crème Fraiche  
              Facing Heaven Habanero Salsa

### Method:

Pre-heat a heavy based frying pan and add a little oil to coat the base. Add the pork fillet and cook until coloured on all sides. Place inside lightly oiled cooking foil and put in an oven at gas mark 6 or 180°F and cook for 12 minutes.

In the meantime, put the crème fraiche into a saucepan and set on a low heat to warm through. Add half the jar of Facing Heaven Habanero Salsa and keep warm.

Remove the roasting pork fillet from the oven and allow to rest for 10 minutes.

Slice the pork into medallions laid onto a serving plate and cover with the Habanero Sauce. Serve with boiled rice and steamed broccoli.

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