

Main course for 4
Preparation time: approx. 20 min.
Bake: approx. 20 min.
Energy per serving: approx. 1,547 kJ/370 kcal



PORK STEAKS WITH MUSH- ROOMS AND APPENZELLER ALPENBITTER

	Oil for frying
12	thin pork steaks (e.g. loin, approx. 50 g each)
¾ tsp	salt
A little	paprika and pepper
250 g	mixed mushrooms (e.g. button mushrooms, oyster mushrooms, chanterelles)
¼ tsp	salt
1 dl	white wine
1,8 dl	single cream for sauces
½ dl	Appenzeller Alpenbitter
	Salt and pepper to taste
½	bunch of oregano



Preparation

Heat oil in a frying pan and brown the steaks in portions on each side for approx. 30 seconds each, season. Place steaks in a greased, wide oven dish (approx. 2.25 litres). Slice button mushrooms, halve or quarter other mushrooms depending on their size. Spread over the meat, salt.

Pour wine into the same pan, bring to a boil while stirring and mix with cooking juices, boil down to approx. 1 tbsp. Add cream and Appenzeller Alpenbitter, bring to the boil and season. Finely chop half of the oregano, add and set the rest aside. Pour the sauce over the mushrooms. Bake: approx. 20 min. in the middle of an oven preheated to 220 degrees. Garnish with the remaining oregano before serving.