

## Almond gratinated Pork file á la Peter

4 portions

500-600 g Pork file  
50 g Butter  
1 tsk French mustard  
2 msk Grinded bread  
1 msk Parsley  
35 g Sliced almond  
Salt  
Pepper

Warm up the oven to 225 degrees. Clean the meat. Cut it in 3-4 cm thick pieces and chop them until they are 1,5 cm. Fry them a couple of minutes on both sides and put them on a plate (which can stand oven temperature!). Add salt and pepper.

Melt the butter in a pot and add mustard, grinded bread, fine chopped parsley and almonds. Put the mixture on top of each pork medallion. Bake it 10-15 minutes (until the almond slices start to get braun) in the oven with strong heat from above. Serve with a French potato gratin or Tagliatelle with broccoli fried in hot olive oil with garlic.

Tsk = Teaspoon

Msk = Tablespoon