

The Savigny-Lès-Beaune 1er Cru Les Peuillets, Served on the crispy pork medallions with Beaune mustard

Served at a dinner held at the Maison Saint-Nicolas in Beaune on 15th June 1998



INGREDIENTS

900 g pork tenderloin - 2 tablespoons mustard seeds - 80 g breadcrumbs
20 g unsalted butter - 50 ml dry white wine - 1 shallot - 1 tablespoon
strong Beaune mustard - 10 ml olive oil - 6 pinches of salt - pepper

6 servings

Preparation time: 20 min

Cooking time: 5 min

- 1 Preheat the oven to 220°C (gas mark 7).
- 2 Peel the shallot and chop finely.
- 3 Trim the pork tenderloins and cut into medallions (3 per person) and season with salt.
- 4 Heat the olive oil in a sauté pan. Brown the pork medallions on all sides, season with pepper then transfer to an ovenproof dish.
- 5 In the same pan, sweat the shallot in the butter with the mustard seeds. Add the white wine to deglaze the caramelized juices.
- 6 Remove from the heat and add the breadcrumbs and mustard. Coat each medallion with this mixture, then place in the oven for approximately 5 minutes.
- 7 Serve with a potato gratin or sautéed seasonal vegetables.



SAVIGNY-LES-BEAUNE LES PEUILLETS 1er Cru

To the eye, this Savigny les Beaune 1er Cru « les Peuillets » is very seductive with its palette of deep red with garnet reflections. The nose is fruity with black and red fruit aromas leading on to more discreet spicy notes. The well-structured mouth evolves onto a complex finish with more gamey and well-blended oak.

Serve between 16°C - 18°C (60°F - 64°F)