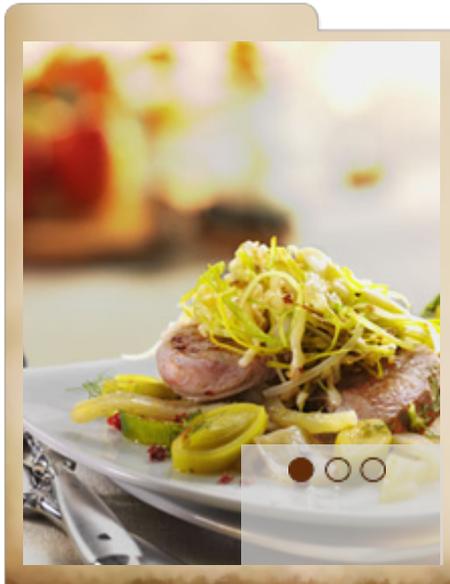


Medallions of Pork with Fennel Apple Vegetables



- 4**
- 2 fennel bulbs (about 600 g)
 - 1 leek stem
 - 20 g butter
 - Salt, freshly ground pepper
 - 150 ml white wine
 - 150 ml stock
 - 1 apple (200 g)
 - 100 ml cream
 - 1 tsp pink peppercorns
 - 600 g pork fillet
 - 3 tbsp oil
 - 50 g grated cheese (e.g. Gouda)
 - 30 g flaked hazelnut kernels

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1. Clean and wash the fennel, put aside the green tops. Quarter the fennel lengthways, remove the stalk. Cut the fennel lengthways in columns or across into slices. Clean the leek, put 100 g of leek aside, cut the rest into rings. 2. In a large pan, heat the butter and sauté the fennel for 5-10 minutes while turning. Add the leek, sauté briefly, add salt and pepper. Pour in the wine, let it boil a little. Add the stock, cover and stew for about 10 minutes. 3. Wash the apple and rub dry. Slice into 4, cut out the stalk and the core. Cut the apple into slices. Add to the fennel, simmer for another 5 minutes without a lid. Lightly crush the pink peppercorns and add. Season with salt and pepper. 4. Preheat the oven grill. Cut the remaining leeks into thin strips. Sauté in 1 tbsp of hot oil for about 3 minutes, add salt and pepper, remove. Cut the pork fillets into 2 cm-thick slices, add salt and pepper. Fry for about 3 minutes on each side in the remaining 2 tbsp of oil. Place on a baking sheet or in an oven-proof dish. 5. Mix the leek, cheese and nuts, spread on the pork fillets and cook under the grill until golden brown. Serve with the fennel apple vegetables. Chop the green tops from the fennel and sprinkle over. Goes well with mashed potatoes.