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## Filet of alp pig on mustard sauce

### Ingredients for 2 persons

4 porc filet mignon of approx. 70 g  
½ dl white wine  
½ dl bouillon (or stock)  
4 table spoons of double cream  
½ table spoon of mustard from Dijon  
Cayenne pepper, curry, salt, lemon juice

### Preparation

Season the meat, roast golden brown, then keep warm.

Dissolve meat juice with white wine, then let it reduce to its half. Add bouillon (or stock) and bring it to boil. Remove the frying pan from the stove and add double cream. Season the sauce with salt, a whiff of Cayenne pepper, curry, mustard from Dijon and a few lemon drops.

Enjoy 😊!

(Recipe: Marlise Bratschi)

Tipp: Serve with a delicious Polenta!