



## Pork Roast With Gravy Mustard Sauce

Hmmmm, nothing beats a classic roast on a cold autumn day! With these tips you will be able to serve a tender pork roast with a delicious grainy mustard sauce. Delicious with potato croquettes and broccoli!!

### FEATURED PRODUCT:

BEKA Cookware

### INGREDIENTS

- 800 gr pork roast
- 3 tbsp grainy mustard
- 1 dl cream
- 1 dl white wine
- Pepper and salt

### INSTRUCTIONS:

1. Take the meat out of the fridge an hour beforehand to make sure that it is at room temperature before you start preparing it.
2. For an optimal cooking result, use a stainless steel pan with a thick bottom.
3. Heat the butter in the pan. Season the roast with salt and pepper and sear each side in the hot butter for two minutes.
4. Then cook for 30 to 40 minutes on a low heat (for a roast of 800 gr - 25 minutes for a roast of 500 gr)
5. When the roast is still pink in the centre, it has been perfectly cooked\*
6. Remove the meat from the pan and wrap it in tinfoil to keep warm.
7. Use the juices in the pan as the basis for your sauce. Add the wine and cook gently for about seven minutes.
8. Lower the temperature, add the cream and strain the sauce.
9. Add the (grainy) mustard and season with pepper and salt if necessary.
10. Cut the roast and serve with the sauce. Matches well with broccoli, potato purée or croquettes.

### \*TIP!

How do you check whether the roast is cooked properly without cutting it? With a meat thermometer! Put the thermometer probe in the middle of your roast and check how the meat is cooked.

Very pink: 69°C  
Perfect temperature: 71°C  
Well done: > 75°C