

# Pork Fillet & Creamy Black Garlic Mushrooms

with Mash & Silverbeet

Grab your Meal Kit with this symbol



Premium Pork Fillet



Potato



Silverbeet



Black Garlic



Flaked Almonds



Sliced Mushrooms





Light Thickened Cream



Chicken Stock

 Hands-on: **30-40 mins**  
Ready in: **35-45 mins**

 Naturally gluten-free  
*Not suitable for Coeliacs*

 Eat me early

Prepare for a pleasurable dining experience tonight. For dinner, serve up this dish that will rival anything you'll see a chef make. Black garlic gets its sweet and savoury flavour through a unique aging process and we've added it to a creamy mushroom sauce for pork. Then finish off the meal with the most decadent white chocolate blondies.

### Pantry items

Olive Oil, Milk, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Medium saucepan  
Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
premium pork fillet	1 packet	2 packets
potato	2	4
milk*	2 tbs	½ cup
salt*	¼ tsp	½ tsp
butter*	50g	100g
silverbeet	1 bunch	2 bunches
black garlic	1 tub	2 tubs
flaked almonds	1 packet	2 packets
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
light thickened cream	1 packet (150ml)	2 packets (300ml)
chicken stock	½ cube	1 cube

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3844kJ (918Cal)	540kJ (129Cal)
Protein (g)	62.1g	8.7g
Fat, total (g)	58.5g	8.2g
- saturated (g)	30.1g	4.2g
Carbohydrate (g)	35.3g	5g
- sugars (g)	7.4g	1g
Sodium (mg)	873mg	123mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a Drop?

We recommend pairing this meal with Pinot Noir or Riesling



## Cook the pork

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Heat a drizzle of **olive oil** in a large frying pan over a high heat. Season the **premium pork fillet** all over with **salt** and **pepper**. Add the **pork** to the hot pan and cook, turning, until browned all over, **4 minutes**. Transfer to an oven tray lined with baking paper. Roast the **pork** for **10-12 minutes** for medium, or until cooked to your liking. Remove the tray from the oven, then transfer the **pork** to a plate to rest.



## Cook the silverbeet

Return the frying pan to a medium-high heat and add the **remaining butter**. Add the **silverbeet** and cook, stirring, until softened, **2-3 minutes**. Season with **salt** and **pepper**. Transfer to a plate.



## Make the mash

While the pork is roasting, peel the **potato** and cut into 2cm chunks. Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **milk**, **salt** and **1/2 the butter**, then mash with a potato masher or fork until smooth. Cover to keep warm.



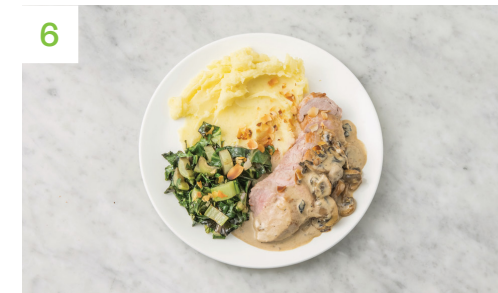
## Cook the mushrooms

Return the frying pan to a high heat with a drizzle of **olive oil**. Add the **sliced mushrooms** and cook until well browned, **5-6 minutes**. Reduce the heat to medium and add the **black garlic**, **light thickened cream** and crumbled **chicken stock** (1/2 cube for 2 people / 1 cube for 4 people). Simmer until thickened, **1-2 minutes**.



## Get prepped

While the potatoes are cooking, roughly chop the **silverbeet**. Peel the **black garlic**. In a small bowl, mash the **black garlic** with a fork until smooth. Set aside. Wipe out and return the frying pan to a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a small bowl.



## Serve up

Slice the pork fillet. Divide the mash between plates, top with the silverbeet, sliced pork and spoon over the creamy black garlic mushrooms. Garnish with the flaked almonds to serve.

## Enjoy!



# White Chocolate Blondies & Ganache

with Strawberries & Almonds

Grab your Meal Kit with this symbol



Light Thickened Cream



Mini White Chocolate Chips



Blondie Mix



Flaked Almonds



Strawberries

Hands-on: 20-30 mins  
Ready in: 35-45 mins

Like a brownie, but not quite, these fudgy delights are studded with white chocolate chips and finished off with a decadent ganache, strawberries and flaked almonds. Proceed with caution – it'll be hard to stop at one piece!

### Pantry items

Butter, Eggs

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Small saucepan · 20cm baking tin lined with baking paper · Medium frying pan

## Ingredients

	8-10 People
olive oil*	refer to method
light thickened cream	1 packet (150ml)
mini white chocolate chips	2 packets
butter*	150g
blondie mix	1 packet
eggs*	2
flaked almonds	1 packet
strawberries	1 punnet

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	1960kJ (469Cal)	1390kJ (332Cal)
Protein (g)	5.6g	4.0g
Fat, total (g)	26.3g	18.6g
- saturated (g)	18.1g	12.8g
Carbohydrate (g)	52.0g	36.9g
- sugars (g)	37.2g	26.3g
Sodium (mg)	405mg	287mg

\*Nutritional information is based on 9 servings

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Make the ganache

Preheat the oven to **180°C/160°C fan-forced**. In a small saucepan, bring the **light thickened cream** to the boil. Remove from the heat and set aside. In a medium heatproof bowl, add the **white chocolate chips** and pour over the **hot cream**. Allow to cool for **10 minutes**. Whisk the cooled cream until smooth, **1 minute**. Cover the bowl and transfer to the fridge until the blondie is ready to serve.

**TIP:** *The ganache may look separated initially, but it'll come together after whisking!*



## Brown the butter

While the white chocolate ganache is cooling, wipe out and return the saucepan to a medium-high heat. Melt the **butter** until beginning to brown, **2-3 minutes**. Set aside until cooled slightly, **5 minutes**.



## Combine the ingredients

While the butter is cooling, combine the **browned butter**, **blondie mix** and **eggs** in a medium bowl.



## Bake the blondie

Pour the **blondie mixture** into the prepared baking tin and spread evenly using a spatula. Bake until just firm to the touch, **25-28 minutes**. Set aside to cool for **15 minutes**.

**TIP:** *To check if it's done, stick a toothpick or skewer in the centre. It should come out clean.*



## Prepare the garnishes

While cooling, heat a medium frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Set aside. Roughly chop the **strawberries**.



## Serve up

Whisk the ganache until smooth. Slice the blondie into 9 squares. Place the warm blondies on a serving dish and dollop with the white chocolate ganache. Top with strawberries and flaked almonds to serve.

## Enjoy!