

Jean-Pierre Bernard's Filet Mignon of Pork with Honey

Ingredients

- 2 onions
- 480g of pork fillet
- 8 teaspoons of liquid honey (acacia)
- 60ml of balsamic vinegar
- 2 tablespoons of soy sauce
- 100g (or a small tin) of chopped tomatoes
- A pinch of salt
- A pinch of pepper

Method

- 1** - Peel and cut the onions into thin stripes, and brown them in a pan with a little oil.
- 2** - Dice the pork fillet into in 1 cm cubes, add to the pan and let them brown for 3 minutes at medium heat.
- 3** - Add the honey, vinegar and soy sauce. Mix together and let it caramelize for 5 minutes.
- 4** - Season with the salt and pepper.
- 5** - Pour in the chopped tomatoes, cover and let simmer 25 minutes.
- 6** - Serve hot.