

# Pork Tenderloin Marsala

## Ingredients

- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1 (14- to 16-ounce) pork tenderloin
- 3 tablespoons olive oil
- 1/2 pound sliced fresh mushrooms
- 1/2 cup of thinly slice shallots
- 1/2 cup sweet Marsala wine
- 1/2 cup of beef broth
- 100 grams of cream Fraiche

## Method

1. In a shallow dish, combine flour, salt, and pepper; mix well. Coat pork tenderloin with mixture.
2. In a large skillet or Dutch oven over medium-high heat, heat oil. Add tenderloin and cook 6 to 8 minutes, turning to brown on all sides; remove to a platter and set aside. Add mushrooms and shallots to skillet and saute 6 to 8 minutes, or until tender, stirring occasionally; stir in the wine and the beef broth. Return tenderloin to skillet and cook 6 to 8 minutes, or until cooked through.
3. Remove tenderloin to a platter add the cream and stir well, put the tenderloin back and serve immediately

