

Spiced Three Little Pigs Berkshire Pork Fillet with cashew stuffed pepper

½ tsp each of turmeric, chilli powder, cumin and coriander

One Berkshire Pork Fillet

Olive oil for frying and drizzling

For the stuffed pepper:

1 Romero Pepper, halved and deseeded

½ onion (chopped)

1 garlic clove

½ tsp turmeric

small handful of cashew nuts

100g basmati rice

400ml vegetable stock

fresh dill and soy sauce to serve

1. Heat oven to 180c fan 160c/gas 4. Combine all the spices with tsp salt, roll pork in the mixture to coat completely.

2. Fry in a little olive oil to seal. Place in oven on a baking sheet for about 25 minutes or until cooked through.

3. Place the pepper cut side up on a separate baking sheet. Drizzle with a little oil, and then cook in the oven for about 15-25 minutes.

4. Fry onion and garlic in 1 tbsp olive oil for 5 minutes, add turmeric, nuts and rice and stir well. Pour in the stock and bring to the boil. Cover partly and simmer for about 8-10 minutes until rice is tender and has absorbed stock.

5. When pepper is tender remove from oven and pile the rice filling into the hollows. Slice the pork and serve alongside the pepper. Garnish with some dill and a drizzle of soy sauce.