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# Pork Fillet with Persimmon and Apple Compote and Sea Salt Sweet Potato

Serves 2-4 people

**Grant Schooling**  
**Gilbert Street Hotel**

## **Ingredients**

500g pork fillet, sinew removed  
4 vanilla persimmons  
2 apples cored and peeled  
150g sugar  
50ml cider vinegar  
1 cinnamon stick  
4 cardamom pods  
2 cloves  
2 small sweet potatoes  
River salt  
Snow pea sprouts Garnish

## **Method**

Peel and deseed persimmons and place them into a pot with the spices and diced apple.

Cook the compote down until it has a rustic consistency and set aside.

Season pork and place into a heavy based pan on high. Brown the outsides and place into a pre heated oven 200°C for 10mins.

Slice sweet potato into thin disks and sprinkle with river salt and place onto a roasting tray and into the oven until golden.

Take the pork out of the oven and slice.

To serve place the compote onto the plate followed by the pork and the sweet potato garnish with snow pea sprouts.

Compote can be put into an air tight container and stored in the fridge for 2-3 weeks.