

### Ingredients



- 4 pork chops
- 200g /7oz grated cheese
- 3tsp wholegrain mustard
- double cream
- salt and pepper

### Method

1. Heat a frying pan and brown the pork chops on all sides making sure the fat is well cooked, this takes about four minutes.
2. Turn on the grill to its highest heat
3. Mix the cheese with the mustard and enough cream to make a spreadable paste, season with some salt and pepper. Spread the mixture over the chops and place under the grill for about 4 minutes until golden brown.