Coco Tara Filet Coco-Voodoo

Ingredients:
1 Veal fillet or 2 pork fillets
1 tbsp. Oregano
2 tbsps. Butter
3 tsps. Curry
1 Handful of fresh button mushrooms
1 tbsp. Coco Tara Cream of Coconut
½ tbsp. Each of tabasco and chili pepper
Salt
Pepper
Cardamon

Preparation:
Rub fillets with salt, pepper, cardamom and oregano. Heat butter in a pan and brown meat. Stir mushrooms into cream, mix Coco Tara Cream of Coconut into the meat. Cover and simmer slowly. Add curry, tabasco and chili peppers for a strong seasoning.