



# PORK ESCALOPE IN A HERB CREAM SAUCE

## QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

|               |                               |
|---------------|-------------------------------|
| <b>4 ea</b>   | Pork escalope(s) à 160 g each |
| <b>100 g</b>  | Onion(s), finely chopped      |
| <b>5 g</b>    | Garlic, finely chopped        |
| <b>20 g</b>   | Butter                        |
| <b>50 ml</b>  | White wine                    |
| <b>200 ml</b> | Clear vegetable stock         |
| <b>250 g</b>  | QimiQ Cream Base              |
| <b>50 g</b>   | Mixed herbs, chopped          |

## METHOD

1. Season the pork, fry on both sides and keep warm.
2. Fry the onion and garlic in the frying juice until soft. Douse with the white wine, add the vegetable stock, bring to the boil and cook for a few minutes.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Add the herbs and stir well.
4. Add the chopped herbs, stir well and serve over the fried meat.