



PORK MEDALLIONS IN A SPICY TOMATO SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Gluten free



15



easy

INGREDIENTS FOR 4 PORTIONS

600 g Pork medallions

Salt and pepper

1 tbsp Butter

1 tbsp Olive oil

FOR THE SPICY TOMATO SAUCE

125 g QimiQ Cream Base

80 g Streaky bacon, finely diced

1 tbsp Olive oil

1 Onion(s), finely chopped

1 Garlic clove(s), finely chopped

Thyme

Sage, dried

80 g Tomato paste

50 ml Dry sherry

350 ml Clear vegetable stock

Salt

Cayenne pepper

METHOD

1. Preheat the oven to 75° C (conventional oven).
2. Season the pork medallions with salt and pepper. Flash fry on both sides in the butter and olive oil mixture. Remove from the pan and place in a warm oven proof dish in the preheated oven.
3. Fry the bacon in olive oil in the same pan. Add the onion, garlic, thyme and sage and fry until soft. Add the tomato puree and mix well. Douse with the sherry, reduce and add the stock.
4. Season to taste with the salt and cayenne pepper. Stir in the QimiQ Sauce Base, bring back to the boil and continue to cook until the required consistency has been achieved.