



# PORK CHOPS IN A HERB CREAM SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PORK CHOPS

**4** Pork chops 150 g each

Salt and pepper

Cumin

**40 ml** Sunflower oil

### FOR THE HERB SAUCE

**125 g** QimiQ Classic, chilled

**1 ea** Onion(s), finely chopped

**15 g** Butter

**15 g** Flour

**375 ml** Clear vegetable stock

Salt and pepper

Ground nutmeg

**1 tsp** Lemon juice

**10 g** Mixed herbs, finely chopped

## METHOD

1. For the sauce, fry the onions until soft and dust with the flour.
2. Douse with the soup, reduce heat and continue to cook for a few minutes.
3. Finish with cold QimiQ Classic and blend smooth.
4. Season to taste, add the lemon juice and sprinkle with the finely chopped herbs.
5. Season the pork chops. Fry in the oil on both sides and serve with the herb sauce.