



# GRATINATED PORK CHOP



## QimiQ BENEFITS

- Quick and easy preparation
- Bake stable
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

10 Pork chops

## FOR THE GRATIN SAUCE

375 g QimiQ Cream Base

210 g Cream cheese

150 g Parmesan, grated

150 g Lean bacon, finely diced

120 g Red onion(s), finely diced

60 g Leek, finely diced

Flat-leaf parsley, chopped

Salt

Black pepper, freshly ground

## METHOD

1. For the gratin sauce: whisk the QimiQ Cream Base with the cream cheese until smooth. Add the remaining ingredients and mix well. Season to taste.
2. Season the pork chops and pan fry in hot oil on both sides.
3. Spread the gratin sauce onto the pork chops and gratinate in an oven at 210 °C (with top heat) until golden brown.