



GRATINATED PORK TENDERLOIN WITH WILD MUSHROOM FRITTATA AND SWEET PEPPER AND CREAM CHEESE FOAM



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Alcohol stable and does not curdle
- Full taste with less fat content
- Bake stable



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE WILD MUSHROOM FRITTATA

- 500 g** QimiQ Cream Base
- 5** Slice(s) of brown bread, 0,5 cm thick
- 250 g** Courgette(s), sliced
- 400 g** Chanterelles, chopped
- 80 g** Red onion(s), finely sliced
- 450 g** Red pepper(s), finely shredded
- 5 g** Garlic, chopped
- Salt and pepper
- Ground nutmeg
- 50 ml** Olive oil
- 6** Egg(s)
- 800 g** Waxy potatoes, peeled, sliced

FOR THE GRATINATED PORK TENDERLOIN

- 500 g** QimiQ Cream Base
- 1500 g** Pork tenderloin whole, prepared for cooking
- Olive oil
- 100 g** Blue veined cheese
- 160 g** Cream cheese
- 150 g** Roasted almonds, grated
- 2** Egg yolk(s)
- Salt
- Black pepper, ground

FOR THE SWEET PEPPER AND CREAM CHEESE FOAM

- 200 g** QimiQ Classic
- 200 g** Red pepper(s), pickled
- 150 g** Cream cheese
- 1 tbsp** Olive oil
- 1 tsp** Sugar
- 50 ml** White wine
- 2 cl** Brandy

METHOD

1. For the wild mushrooms frittata: use a dessert ring (6 cm Ø) to cut 10 circles out of the bread slices. Place the bread circles into the dessert rings.
2. Fry the courgettes on both sides in the hot olive oil. Remove and place on paper towels to soak up the oil.
3. Fry the wild mushrooms, red onions, red peppers and spices in the olive oil.
4. Mix the QimiQ Cream Base with the eggs and season with the salt and pepper.
5. Layer the potatoes, courgettes and the mushroom mixture alternately on top of the bread, cover with the QimiQ Cream Base mixture and bake in a preheated oven at 170° C for approx. 25 minutes.

6. For the gratinated pork tenderloin: season the meat and brown on both sides in hot oil. Remove from the pan and allow to rest.
7. Mix the QimiQ Cream Base, blue cheese, cream cheese, almonds, egg yolks and spices together well. Pour over the pork tenderloin and cook in the preheated oven at 200° C until done.
8. For the sweet pepper and cream cheese foam: mix all the ingredients together in a blender, strain through a fine sieve and pour into a Gourmet Whip bottle. Screw in two chargers and shake well.
9. Slice the pork tenderloin into pieces and serve with the Wild Mushroom Frittata and Sweet Pepper and Cream Cheese Foam.