



PORK MEDALLIONS IN SPICY TOMATO SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



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 Classic, chilled

80 g Streaky bacon, finely diced

1 tbsp Olive oil

1 Onion(s), finely chopped

1 Garlic clove(s), finely chopped

Thyme

Sage, dried

2 tbsp Tomato paste

2 tsp Flour

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, mix well and dust with the flour. Douse with Sherry and reduce. Add the vegetable stock.
4. Season with salt and cayenne pepper. Finish with the cold QimiQ Classic and serve immediately with the pork medallions.