



GRATINATED PORK CHOP



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Pork chops

FOR THE GRATIN SAUCE

125 g QimiQ Cream Base

70 g Cream cheese

50 g Parmesan, grated

50 g Lean bacon, finely diced

40 g Red onion(s), finely diced

20 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.