



PORK LOIN WITH PORTUGUESE HOT SAUCE



QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 10 PORTIONS

2 kg Pork loin

FOR THE MARINADE

15 g Paprika powder

15 g Spanish smoked hot paprika

100 ml Red wine

28 g Garlic, minced

2 Bay leaves

50 g Tomato paste

20 ml Lemon juice

4 g Cilantro

4 Parsley, dried

8 g Salt

4 g White pepper, ground

50 ml Olive oil

3 g Red pepper flakes

FOR THE SAUCE

250 g QimiQ Cream Base

250 ml Chicken stock

METHOD

1. For the marinade: mix all the ingredients together well.
2. Marinate the meat and chill for 24 hours in a vacuum.
3. Take the meat out of the marinade. Pan fry gently and cook in the oven.
4. Bring the remaining marinade to the boil with the QimiQ Cream Base (previously QimiQ Sauce Base) and chicken stock and season to taste.
5. Slice the meat thinly, place onto a vegetable salad and serve with the sauce.