



PORK ROLLS FILLED WITH WILD GARLIC



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- Enhances the natural taste of added ingredients



20



easy

INGREDIENTS FOR 4 PORTIONS

4 Pork escalopes 120 g each

1 package Pizza dough

FOR THE FILLING

125 g QimiQ Cream Base

80 g Feta cheese

30 g White bread crumbs

1 Egg white(s)

10 g Wild garlic, finely chopped

Salt

Black pepper, ground

METHOD

1. For the filling: mash the feta cheese with a fork. Add the QimiQ Cream Base and the remaining ingredients and mix well.
2. Tenderise the pork escalopes and season with salt and pepper. Spread the filling onto the escalopes thinly and then roll.
3. Wrap the pork rolls in the pizza dough and bake at 200 °C (air circulation) for approx. 12 minutes.
4. Slice and serve.