



# BBQ PORK CHOPS WITH GARLIC DIP AND HERB BUTTER



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Quick and easy preparation



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easy

## Tips

Serve with potato wedges and corn on the cob.

## INGREDIENTS FOR 10 PORTIONS

**10** Pork chops

Salt

Black pepper, freshly ground

Vegetable oil, to fry

## FOR THE HERB BUTTER

**125 g** QimiQ Classic, unchilled

**230 g** Butter, melted

**20 g** Chives, finely chopped

**20 g** Flat-leaf parsley, finely chopped

**5 g** Cilantro, finely chopped

**40 g** Garlic

**8 g** Salt

Black pepper, freshly ground

## FOR THE GARLIC DIP

**250 g** QimiQ Classic, unchilled

**60 ml** Olive oil

**20 g** Garlic clove(s), finely chopped

**0.5** Lemon(s), juice only

Salt

Black pepper, freshly ground

## METHOD

1. For the herb butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip step by step and continue to whisk for a few minutes. Add the remaining ingredients and whip until the required volume has been achieved. Fill the mixture into a mould lined with cling film and chill well.
2. For the garlic dip: whisk the unchilled QimiQ Classic smooth. Slowly add the olive oil. Add the remaining ingredients and mix well. Season to taste.
3. Season the pork chops to taste and pan fry/grill on both sides until cooked to requirement. Serve with the herb butter and garlic dip.