



PORK ESCALOPE(S) WITH MUSHROOM CREAM SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



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easy

Tips

Any kinds of mushrooms can be used.

INGREDIENTS FOR 4 PORTIONS

4 Pork escalope(s) à 160 g each

Salt and pepper

Vegetable oil, to fry

FOR THE MUSHROOM CREAM SAUCE

250 g QimiQ Cream Base

1 Onion(s), finely sliced

1 Garlic clove(s), finely chopped

60 g Butter

250 g Mushrooms, finely sliced [émincé PF]

150 ml White wine

Salt and pepper

1 small bunch Flat-leaf parsley, finely chopped

METHOD

1. Beat the pork escalopes thinly. Season with salt and pepper and fry in hot oil on both sides. Remove from the pan.
2. Sauté the onion and garlic in the butter. Add the mushrooms and fry lightly. Douse with the white wine.
3. Add the QimiQ Sauce Base and bring to the boil. Season to taste with salt and pepper and add the pork escalopes.
4. Garnish with the chopped parsley and serve.