



# 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 4 PORTIONS

### FOR THE HERB BUTTER

**125 g** QimiQ Classic, unchilled

**250 g** Butter, melted

**1 bunch(es)** Chives, finely chopped

**1 bunch(es)** Flat-leaf parsley, finely chopped

Salt

Black pepper, freshly ground

### FOR THE GARLIC DIP

**250 g** QimiQ Classic, unchilled

**4 tbsp** Olive oil

**3** Garlic clove(s), finely chopped

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

Salt

Black pepper, freshly ground

### FOR THE BBQ PORK CHOPS

**4** Pork chops

Salt

Black pepper, freshly ground

Vegetable oil, to roast

## METHOD

1. For the herb butter: mix the unchilled QimiQ Classic smooth with the melted butter using an immersion blender. Add the herbs and spices and season to taste. Using a dessert spoon to shape, individually portion the mixture onto a plate. Deep freeze.
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.