



# PORK MEDALLIONS WITH PEPPERCORN SAUCE AND HERB BUTTER



## QimiQ BENEFITS

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



20



medium

## Tips

Serve with croquettes and green beans wrapped in bacon.

## 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 and pepper

### FOR THE PORK MEDALLIONS

**8** Pork medallions 80 g each

Salt and pepper

Vegetable oil, to fry

### FOR THE PEPPERCORN SAUCE

**250 g** QimiQ Cream Base

**0.5** Onion(s), finely sliced

**25 g** Butter

**1 tsp** Tomato paste

**125 ml** Red wine

**60 ml** Vegetable stock

Mixed peppercorns

Salt and pepper

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the herb butter: mix the unchilled QimiQ Classic with the melted butter until smooth using an immersion blender. Fold in the herbs and season to taste with salt and pepper.
3. Using a dessert spoon to shape, individually portion the mixture onto a plate. Deep freeze.
4. For the pork medallions: season the pork medallions and fry on both sides in hot oil. Remove from the pan and finish the cooking process in the preheated oven at 180 °C for approx. 7 minutes.
5. For the peppercorn sauce: sauté the onion in the butter and add the tomato paste. Douse with the red wine and simmer gently until reduced.
6. Add the QimiQ Sauce Base and stock. Season to taste and add the peppercorns.
7. Serve the pork medallions with the peppercorn sauce and herb butter.