



# BBQ PORK CHOPS WITH MEDITERRANEAN BUTTER AND AIOLI



## QimiQ BENEFITS

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



20



easy

## INGREDIENTS FOR 10 PORTIONS

**10 ea** Pork chops 150 g each  
Salt and pepper

### FOR THE BUTTER

**250** QimiQ Whip Pastry Cream  
**500** Butter  
**100** Red peppers, from jar, pureed  
**100 g** Onion(s), finely diced  
**40 g** Tomato paste  
**5 g** Garlic, squeezed  
**20 g** Smoked sweet paprika  
**1 tbsp** Balsamic vinegar, aged 8 years  
**1 tbsp** Dijon mustard  
**20 g** Salt  
**1 pinch(es)** Sugar  
Thyme, chopped  
**1 pinch(es)** Cayenne pepper

### FOR THE AIOLI

**250 g** QimiQ Classic, unchilled  
**4 tbsp** Olive oil  
**3** Garlic clove(s), finely chopped  
**1** Lemon(s), juice only  
**1** Salt and pepper

## METHOD

1. For the butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) bit by bit 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 Aioli: whisk the unchilled QimiQ Classic smooth. Slowly add the olive oil. Add the remaining ingredients and mix well. Season to taste.
3. For the BBQ Pork Chops: Season to taste and pan fry/grill on both sides until cooked to requirement. Serve with the herb butter and aioli.
4. **Tip:** Instead of pork chops, steak can be used.