



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.