



GRATINATED LAMB CHOP IN GARLIC CREAM SAUCE



QimiQ BENEFITS

- Acid and alcohol stable
- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

4 ea Lamb chops 80 g each

Salt and pepper

Sage

2 tbsp Olive oil

TO GRATINATE

125 g QimiQ Cream Base

60 g Cream cheese

40 g Parmesan, grated

1 tsp Mustard

2 tsp Garden herbs, fresh, finely sliced

Salt and pepper

FOR THE SAUCE

250 g QimiQ Cream Base

50 g Onion(s), diced

2 Garlic clove(s), finely chopped

80 g Root vegetables, diced

100 ml Clear vegetable stock

100 ml White wine

Bay leaf

Salt and pepper

METHOD

1. Season the lamb chops, sear both sides in hot oil and put to one side.
2. For the gratin mixture: mix the parmesan with the QimiQ Sauce Base and the remaining ingredients.
3. For the sauce: fry the onion and garlic until soft in the lamb chop oil. Add the chopped root vegetables and continue to fry for a few minutes.
4. Douse with the stock and the white wine, add the seasoning and cook for a further 5 minutes. Remove the bay leaf.
5. Blend until smooth and refine with the QimiQ Sauce Base.
6. Spread the gratin mixture onto the lamb chops and gratinate under the grill. Serve immediately with the garlic sauce.