



GRATINATED LAMB CHOP IN GARLIC CREAM SAUCE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Problem-free reheating possible
- Full taste with less fat content
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

10 Lamb chops 80 g each

Salt and pepper

Sage

50 ml Olive oil

TO GRATINATE

250 g QimiQ Classic

120 g Gala cream cheese

80 g Strong cheese, grated

2 tsp Mustard

30 g Garden herbs, fresh, finely sliced

Salt and pepper

FOR THE SAUCE

125 g QimiQ Classic, chilled

100 g Onion(s), diced

4 Garlic clove(s), finely chopped

160 g Root vegetables, diced

300 ml Clear vegetable stock

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: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
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 soup, season to taste and continue to cook for a further 5 minutes. Remove the bayleaf.
5. Blend until smooth and finish with the cold QimiQ Classic.
6. Spread the gratin mixture onto the lamb chops and gratinate under the grill. Serve immediately with the garlic sauce.