



PORK TENDERLOIN IN CURRY CREAM SAUCE (THERMOMIX®)



QimiQ BENEFITS

- Creamy consistency in no time
- No additional binding necessary
- Acid stable and therefore does not coagulate
- Problem-free reheating possible



Tips

As a side dish also fit noodles, hash browns, croquettes, etc.

It can also easily be made twice the amount and it's a great dish to prepare when you have guests!

INGREDIENTS FOR 4 PORTIONS

800 g Pork tenderloin or chicken breast

Salt and pepper

1 tbsp Mustard

12 slices Lean bacon

FOR THE SAUCE

250 g QimiQ Cream Base

0.5 bunch(es) Fresh parsley

200 g Crème fraîche

20 g Tomato paste

1 squeeze of lemon juice (or 1 tsp. of the lemon salt paste)

2 tsp Curry powder

Gewürzpaste oder ½ Suppenwürfel

1 pinch(es) Sugar

FURTHER

Butter, for the baking tin

METHOD

1. Preheat oven to 180 °C (convection oven). Grease the baking dish. Cut pork tenderloin (or chicken breast) into 2-3 cm slices, season with salt and pepper and spread with mustard. Wrap each slice with bacon and place in the baking dish.
2. For the sauce: Chop the parsley in the mixing bowl for 3 sec./speed 8 and clean down. Add remaining ingredients, stir for 5 sec./speed 3 and then bring to the boil for 4 min./100 °C/step 2.
3. Pour the sauce over the pork tenderloins in the baking dish and bake in the preheated oven for about 25 minutes.
4. Side dish in Varoma: Weigh rice or chopped potatoes into the cooking basket according to desired quantity, add 1200 g water and 1 tsp salt and 1 tbsp oil. Add vegetables as desired to the Varoma basket and while the meat is in the oven, steam for 25 min./flavoring/level 1.