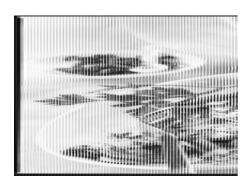


PORK AND MUSHROOM FRICASSEE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- No additional binding neccessary





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easy

INGREDIENTS FOR 10 PORTIONS

| 1500 g Shoulder of pork, cut into strips | |
|---|--|
| 200 g Onion(s), chopped | |
| 400 g King oyster mushrooms, chopped | |
| 10 ml Vegetable oil | |
| 250 ml Brown fond/stock | |
| 750 g QimiQ Cream Base | |
| Salt and pepper | |
| Flat-leaf parsley, finely chopped | |

METHOD

- Flash fry the pork, onions and mushrooms in hot oil.
- Douse with the fond, bring to the boil and cook at low heat
- 3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
- 4. Season to taste, sprinkle with parsley and serve immediately.