



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 necessary



15



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

1. Flash fry the pork, onions and mushrooms in hot oil.
2. 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.