



# PORK CHOPS IN A HERB CREAM SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE HERB SAUCE

- 250 g** QimiQ Cream Base
- 1** Onion(s), finely chopped
- 1** Garlic clove(s), finely chopped
- 1 tbsp** Butter
- 300 ml** Vegetable stock
- Salt and pepper
- Ground nutmeg
- 2 tsp** Lemon juice
- 2 tbsp** Thyme, finely chopped

### FOR THE PORK CHOPS

- 4** Pork chops 150 g each
- Salt and pepper
- Cumin
- 40 ml** Sunflower oil, to fry

## METHOD

1. For the sauce: fry the onions and garlic until soft.
2. Douse with the soup and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Blend, season to taste, add the lemon juice and sprinkle with the finely chopped thyme.
5. Season the pork chops. Fry in the oil on both sides and serve with the herb sauce.