



GORGONZOLA MEDALLIONS

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

600 g	Pork tenderloin whole
	Salt and pepper
	Olive oil
1 tbsp	AP Flour
250 ml	Beef stock
250 ml	Milk
100 g	Gorgonzola
1	Garlic clove(s), finely chopped
125 g	QimiQ Classic, chilled
shot	White wine

METHOD

1. Pre-heat the oven to 320° F (conventional oven).
2. Cut the pork into 1.5 cm thick medallions, season and flash fry on both sides in olive oil. Remove from the frying pan and keep warm.
3. Dust the meat juice with flour and douse with the stock and milk. Add the gorgonzola and whisk smooth.
4. Finish the sauce with garlic, chilled QimiQ Classic and white wine.
5. Place the meat medallions in the sauce and bake in the hot oven for approx. 5 minutes.