



PORK CHOPS IN A HERB CREAM SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PORK CHOPS

4 Pork chops 150 g each

Salt and pepper

Caraway seeds

40 ml Sunflower oil

FOR THE HERB SAUCE

125 g QimiQ Classic, chilled

1 pcs Onion(s), finely chopped

15 g Butter

15 g AP Flour

375 ml Clear vegetable stock

Salt and pepper

Nutmeg

1 tsp Lemon juice

10 g Mixed herbs, finely chopped

METHOD

1. For the sauce, fry the onions until soft and dust with the flour.
2. Douse with the soup, reduce heat and continue to cook for a few minutes.
3. Finish with cold QimiQ Base crème and blend smooth.
4. Season to taste, add the lemon juice and sprinkle with the finely chopped herbs.
5. Season the pork chops. Fry in the oil on both sides and serve with the herb sauce.