



# GRATINATED PORK CHOP



## QimiQ BENEFITS

- Quick and simple preparation
- Bake stable
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

10 Pork chops

### FOR THE GRATIN SAUCE

375 g QimiQ Sauce Base

210 g Cream cheese

150 g Parmesan, grated

150 g Lean bacon, finely diced

120 g Red onion(s), finely diced

60 g Leek, finely diced

Parsley, minced

Salt

Black pepper, freshly ground

## METHOD

1. For the gratin sauce: whisk the QimiQ Sauce Base with the cream cheese until smooth. Add the remaining ingredients and mix well. Season to taste.
2. Für die Gratiniermasse: QimiQ Saucenbasis mit Frischkäse glatt rühren, die restlichen Zutaten dazumischen und abschmecken.
3. Spread the gratin sauce onto the pork chops and gratinate in an oven at 410 °F (with top heat) until golden brown.