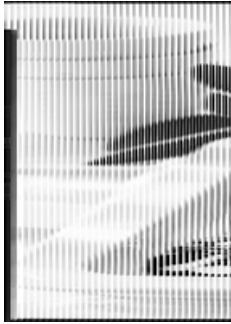




# PORK MEDALLIONS IN SPICY TOMATO SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

**600 g** Pork medallions

Salt and pepper

**1 tbsp** Butter

**1 tbsp** Olive oil

## FOR THE SPICY TOMATO SAUCE

**125 g** QimiQ Classic, chilled

**80 g** Streaky bacon, finely diced

**1 tbsp** Olive oil

**1** Onion(s), finely chopped

**1** Garlic clove(s), finely chopped

Thyme

Sage, dried

**2 tbsp** Tomato paste

**2 tsp** AP Flour

**50 ml** Dry sherry

**350 ml** Clear vegetable stock

Salt

Cayenne pepper

## METHOD

1. Preheat the oven to 170° F (conventional oven).
2. Season the pork medallions with salt and pepper. Flash fry on both sides in the butter and olive oil mixture. Remove from the pan and place in a warm oven proof dish in the preheated oven.
3. Fry the bacon in olive oil in the same pan. Add the onion, garlic, thyme and sage and fry until soft. Add the tomato puree, mix well and dust with the flour. Douse with Sherry and reduce. Add the vegetable stock.
4. Season with salt and cayenne pepper. Finish with the cold QimiQ Classic and serve immediately with the pork medallions.