



PORK LOIN WITH PORTUGUESE HOT SAUCE



QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 10 PORTIONS

2 kg Pork loin

FOR THE MARINADE

15 g Paprika powder

15 g Spanish smoked hot paprika

100 ml Red wine

28 g Garlic, minced

2 Bay leaves

50 g Tomato paste

20 ml Lemon juice

4 g Cilantro / coriander

4 Parsley, dried

8 g Salt

4 g White pepper, ground

50 ml Olive oil

3 g Red pepper flakes

FOR THE SAUCE

250 g QimiQ Sauce Base

250 ml Chicken stock

METHOD

1. For the marinade: mix all the ingredients together well.
2. Marinate the meat and chill for 24 hours in a vacuum.
3. Take the meat out of the marinade. Pan fry gently and cook in the oven.
4. Bring the remaining marinade to a boil with the QimiQ Sauce Base and chicken stock and season to taste.
5. Slice the meat thinly, place onto a vegetable salad and serve with the sauce.