



# PORK ROLLS FILLED WITH WILD GARLIC



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and simple preparation
- Enhances the natural taste of added ingredients



20



easy

## INGREDIENTS FOR 4 PORTIONS

**4** Pork escalopes 120 g each

**1 package** Pizza dough

## FOR THE FILLING

**125 g** QimiQ Sauce Base

**80 g** Feta cheese

**30 g** White bread crumbs

**1** Egg white(s)

**10 g** Wild garlic, finely chopped

Salt

Black pepper, ground

## METHOD

1. For the filling: mash the feta cheese with a fork. Add the QimiQ Sauce Base and the remaining ingredients and mix well.
2. Tenderize the pork escalopes and season with salt and pepper. Thinly spread the filling onto the escalopes and roll.
3. Wrap the pork rolls in the pizza dough and bake at 390 °F (air circulation) for approx. 12 minutes.
4. Slice and serve.