



PORK MEDALLIONS WRAPPED IN BACON WITH A CREAMY ASPARAGUS RAGOUT



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and simple preparation
- Dairy cream - best quality



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easy

INGREDIENTS FOR 10 PORTIONS

- 1.6 kg** Pork medallions
- 200 g** Streaky bacon, sliced
- 100 ml** Vegetable oil, to fry

FOR THE CREAMY ASPARAGUS RAGOUT

- 500 g** QimiQ Sauce Base
- 1 kg** White asparagus, peeled
- 80 g** Butter
- 125 ml** White wine
- 2** Lemon(s), juice only
- Salt
- Black pepper, ground

METHOD

1. For the Creamy Asparagus Ragout: cut the asparagus into small pieces and lightly pan fry in butter. Add the white wine and reduce.
2. Add the QimiQ Sauce Base, lemon juice and spices, cover and allow to simmer for approx. 10 minutes.
3. Wrap the pork medallions in bacon and pan fry on both sides. Cook in the oven at 180°C (air circulation) for approx. 7 minutes.
4. Serve the pork medallions with the asparagus ragout.