



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 10 PORTIONS

10 Pork escalopes 120 g each

2 package Pizza dough

FOR THE FILLING

250 g QimiQ Sauce Base

160 g Feta cheese

60 g White bread crumbs

2 Egg white(s)

20 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. Tenderise the pork escalopes until they are quite flat and then season. Thinly spread the filling onto the escalopes before rolling.
3. Wrap the pork rolls into the pizza dough and bake at 200°C (air circulation) for approx. 12 minutes.
4. Slice and serve.