



PORK ESCALOPES WITH MUSHROOM CREAM SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



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easy

Tips

Any kinds of mushrooms can be used.

INGREDIENTS FOR 4 PORTIONS

- 4** Pork escalope(s) à 160 g each
- Salt and pepper
- Vegetable oil, to fry

FOR THE MUSHROOM CREAM SAUCE

- 250 g** QimiQ Sauce Base
- 1** Onion(s), finely sliced
- 1** Garlic clove(s), finely chopped
- 60 g** Butter
- 250 g** Mushrooms, finely sliced
- 150 ml** White wine
- Salt and pepper
- 1 small bunch** Parsley, finely chopped

METHOD

1. Beat the pork escalopes thinly. Season with salt and pepper and fry in hot oil on both sides. Remove from the pan.
2. Sauté the onion and garlic in the butter. Add the mushrooms and fry lightly. Douse with the white wine.
3. Add the QimiQ Sauce Base and bring to the boil. Season to taste with salt and pepper and add the pork escalopes.
4. Garnish with the chopped parsley and serve.