



BBQ PORK CHOPS WITH GARLIC DIP AND HERB BUTTER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Freezer stable
- Quick and simple preparation



20



easy

Tips

Serve with potato wedges and corn on the cob.

INGREDIENTS FOR 4 PORTIONS

FOR THE HERB BUTTER

125 g QimiQ Classic, room temperature

250 g Butter, melted

1 bunch(es) Chives, finely chopped

1 bunch(es) Parsley, finely chopped

Salt

Black pepper, freshly ground

FOR THE GARLIC DIP

250 g QimiQ Classic, room temperature

4 tbsp Olive oil

3 Garlic clove(s), finely chopped

0.5 Lemon(s), juice only

Salt

Black pepper, freshly ground

FOR THE BBQ PORK CHOPS

4 Pork chops

Salt

Black pepper, freshly ground

Vegetable oil, to roast

METHOD

1. For the herb butter: mix the unchilled QimiQ Classic smooth with the melted butter using an immersion blender. Add the herbs and spices and season to taste. Using a dessert spoon to shape, individually portion the mixture onto a plate. Deep freeze.
2. For the garlic dip: whisk the unchilled QimiQ Classic smooth. Slowly add the olive oil. Add the remaining ingredients and mix well. Season to taste.
3. Season the pork chops to taste and pan fry/grill on both sides until cooked to requirement. Serve with the herb butter and garlic dip.