



PORK MEDALLIONS WITH PEPPERCORN SAUCE AND HERB BUTTER



QimiQ BENEFITS

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



20



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE HERB BUTTER

250 g QimiQ Classic, room temperature

500 g Butter, melted

2 bunch(es) Chives, finely chopped

2 bunch(es) Parsley, finely chopped

Salt and pepper

FOR THE PORK MEDALLIONS

20 Pork Medallions 80 g each

Salt and pepper

Vegetable oil

FOR THE PEPPERCORN SAUCE

500 g QimiQ Sauce Base

1 Onion(s), finely sliced

50 g Butter

2 tsp Tomato paste

250 ml Red wine

120 ml Vegetable stock

Mixed peppercorns

Salt and pepper

METHOD

1. Preheat the oven to 356 °F (conventional oven).
2. For the herb butter: mix the unchilled QimiQ Classic with the melted butter until smooth using an immersion blender. Fold in the herbs and season to taste with salt and pepper.
3. Using a dessert spoon to shape, individually portion the mixture onto a plate. Deep freeze.
4. For the pork medallions: season the pork medallions and fry on both sides in hot oil. Remove from the pan and finish the cooking process in the preheated oven at 356 °F for approx. 7 minutes.
5. For the peppercorn sauce: sauté the onion in the butter and add the tomato paste. Douse with the red wine and simmer gently until reduced.
6. Add the QimiQ Sauce Base and stock (or water). Season to taste and add the peppercorns.
7. Serve the pork medallions with the peppercorn sauce and herb butter.