



STATESBORO GORGONZOLA STUFFED PORK CHOPS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

FOR THE PORK CHOPS

50 g QimiQ Marinade

440 ml Water

35 g Salt

2.2 kg Pork chops

FOR THE FILLING

150 g QimiQ Sauce Base

150 g Egg(s)

300 g Statesboro gorgonzola

350 g Brioche

75 g Red onion(s), sauteed

15 g Garlic, roasted

85 g Carrot(s), diced

15 g Parsley, minced

Thyme, minced

Oregano, minced

Sage, minced

Caraway seeds

Salt and pepper

FOR THE MUSHROOM RAGOUT

300 g QimiQ Sauce Base

45 g Shallot(s)

15 g Garlic

500 g Mushrooms [button, morels, shiitake]

50 g Butter

150 ml White wine

Thyme, minced

Parsley, minced

METHOD

1. For the pork chops: mix the QimiQ Marinade Base with the water and salt. Soak the pork chops for approx. 3-4 hours. Remove from the marinade.
2. For the filling: mix the QimiQ Sauce Base together with the Statesboro Gorgonzola and the remaining ingredients.
3. Stuff the pork chops and season with salt, pepper, garlic and caraway seeds. Pan fry on both sides and finish the cooking process in the oven at 275 °F.
4. For the mushroom ragout: sauté the shallots with the garlic and mushrooms in butter. Douse with the white wine and add the QimiQ Sauce Base. Season to taste with salt and pepper and refine with the herbs.
5. Serve the stuffed pork chops with the mushroom ragout.