



SUCKLING PIG LOIN WITH WILD MUSHROOM BREAD SLICES AND CREAMY BACON CABBAGE



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Oven baked dishes remain moist for longer



45



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE SUCKLING PIG LOIN

2 kg Suckling pig loin
Salt and pepper
Vegetable oil, to fry

FOR THE WILD MUSHROOM BREAD SLICES

1 kg QimiQ Sauce Base
2 Red onion(s), finely sliced
500 g Wild mushrooms
250 g Butter
Nutmeg, ground
Salt and pepper
1 kg White toasting bread, without crust
250 g Quark 20 % fat
8 Egg yolk(s)
8 Egg white(s)

FOR THE CREAMY BACON CABBAGE

500 g QimiQ Sauce Base
900 g White cabbage, finely sliced
1 Onion(s), finely diced
200 g Streaky smoked bacon, finely diced
120 g Butter
25 g Sugar
200 ml Vegetable stock
200 ml White wine
Caraway seeds

METHOD

1. For the suckling pig loin: season with the salt and pepper and pan fry on both sides in hot oil. Finish the cooking process in the oven at 210 °F.
2. Preheat an oven to 210 °F (steam oven).
3. For the wild mushroom bread slices: sauté the onion and mushrooms in the butter. Add the QimiQ Sauce Base and season to taste with salt, pepper and nutmeg. Add the mixture to the bread slices and mix well. Add the quark and egg yolks and mix well. Whisk the egg whites until stiff and fold into the bread mixture.
4. Fill the mixture into a greased baking dish and steam in the preheated oven for approx. 30-40 minutes.
5. For the creamy bacon cabbage: sauté the cabbage, onion and bacon in the butter. Add the sugar and allow to caramelize. Douse with the vegetable stock and white wine and season to taste with the spices. Allow to simmer until the cabbage is soft. Add the QimiQ Sauce Base and quickly bring to a boil.
6. Serve the suckling pig loin with the wild mushroom bread slices and creamy bacon cabbage.