



# GRATINATED LAMB CHOP IN GARLIC CREAM SAUCE



## QimiQ BENEFITS

- Acid and alcohol stable
- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 4 PORTIONS

**4 pcs** Lamb chops 80 g each

Salt and pepper

Sage

**2 tbsp** Olive oil

## TO GRATINATE

**125 g** QimiQ Sauce Base

**60 g** Cream cheese

**40 g** Parmesan, grated

**1 tsp** Mustard

**2 tsp** Garden herbs, fresh, finely sliced

Salt and pepper

## FOR THE SAUCE

**250 g** QimiQ Sauce Base

**50 g** Onion(s), diced

**2** Garlic clove(s), finely chopped

**80 g** Root vegetables, diced

**100 ml** Clear vegetable stock

**100 ml** White wine

Bay leaf

Salt and pepper

## METHOD

1. Season the lamb chops, sear both sides in hot oil and put to one side.
2. For the gratin mixture: mix the parmesan with the QimiQ Sauce Base and the remaining ingredients.
3. For the sauce: fry the onion and garlic until soft in the lamb chop oil. Add the chopped root vegetables and continue to fry for a few minutes.
4. Douse with the stock and the white wine, add the seasoning and cook for a further 5 minutes. Remove the bay leaf.
5. Blend until smooth and refine with the QimiQ Sauce Base.
6. Spread the gratin mixture onto the lamb chops and gratinate under the grill. Serve immediately with the garlic sauce.