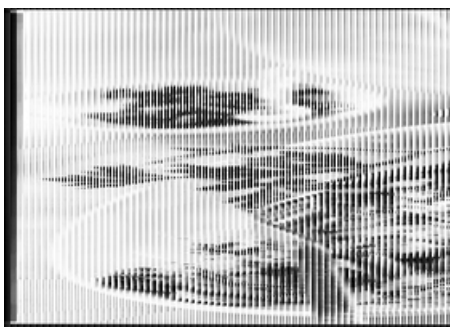




# PORK AND MUSHROOM FRICASSEE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers
- No additional binding necessary



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easy

## INGREDIENTS FOR 10 PORTIONS

**1500 g** Shoulder of pork, cut into strips

**200 g** Onion(s), chopped

**400 g** King oyster mushrooms, chopped

**10 ml** Vegetable oil

**250 ml** Brown fond/stock

**750 g** QimiQ Sauce Base

Salt and pepper

Parsley, finely chopped

## METHOD

1. Flash fry the pork, onions and mushrooms in hot oil.
2. Douse with the fond, bring to a boil and cook at low heat.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste, sprinkle with parsley and serve immediately.