



# PORK CHOPS IN A HERB CREAM SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE HERB SAUCE

**250 g** QimiQ Sauce Base

**1** Onion(s), finely chopped

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

**1 tbsp** Butter

**300 ml** Vegetable stock

Salt and pepper

Nutmeg

**2 tsp** Lemon juice

**2 tbsp** Thyme, finely chopped

### FOR THE PORK CHOPS

**4** Pork chops 150 g each

Salt and pepper

Caraway seeds

**40 ml** Sunflower oil, to fry

## METHOD

1. For the sauce: fry the onions and garlic until soft.
2. Douse with the soup and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Blend, season to taste, add the lemon juice and sprinkle with the finely chopped thyme.
5. Season the pork chops. Fry in the oil on both sides and serve with the herb sauce.