



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.