



# STEAK FRIES WITH SAUCE DIANE



## QimiQ AVANTAGES

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- No additional binding necessary



## INGRÉDIENTS POUR 2 PORTIONS

### STEAK

- 230 g** Hanger Steak
- 20 g**
- 30 g** Butter, ungesalzen

### SAUCE DIANE

- 60 g** Butter, ungesalzen
- 2** Gousse(s) d'ail,
- 1** Schalotte(n),
- 80** Morel Mushroom - Dried, hydrated, minced
- 60 ml** Cognac
- 80 ml** Demi-glace
- 80 g**
- 20 g** Moutarde de Dijon
- 20 g**
- 10 g** Kosher Salz
- 5 g** Poivre noir, écrasé

### POMMES FRITES

- 300 g** Pommes Frites
- 5 g** Kosher Salz
- 5 g** Poivre noir, écrasé
- 40 g** Sbrinz, râpée
- 10 g** , finement hachées

## PRÉPARATION

1. Steak:
2. Set the oven to 400° F.
3. Season the steak thoroughly on all sides - Set aside to come to room temperature.
4. In a pan over medium-high heat, place the butter in pan.
5. Add the steak to the pan and sear on all sides.
6. Place in the oven and cook to the desired temperature.
7. Allow to rest for 8 minutes and slice into medallions - Place on one half of the plate.
8. Sauce Diane:
9. In a saucepan over medium-high heat, place the butter - Add the garlic, Shallots cook until translucent.
10. Add the morel mushrooms - Cook until incorporated about 3 minutes.
11. Deglaze with cognac - Cook for an additional 3

minutes.

12. Add the demi-glaze, Dijon mustard & worcestershire sauce - Whisk until fully incorporated.

13. Add salt, pepper & sauce base - Cook for 3 minutes until the sauce has thickened - Serve in a ramekin.

14. Pommies Frites:

15. Cook the frites to desired doneness.

16. Season with Salt & pepper - Place on one half of the plate.

17. Mix the parmesan with the freshly chopped parsley.

18. Top the frites with the parmesan & parsley mix.