



# STEAK FRIES WITH SAUCE DIANE



## QimiQ VORTEILE

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



## ZUTATEN FÜR 2 PORTIONEN

### STEAK

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

### SAUCE DIANE

- 60 g** Butter, ungesalzen
- 2 Stück** Knoblauchzehe(n), klein gehackt
- 1 Stück** Schalotte(n), klein gehackt
- 80** Morel Mushroom - Dried, hydrated, minced
- 60 ml** Cognac
- 80 ml** Demi-glace
- 80 g** QimiQ Sahne-Basis
- 20 g** Dijon-Senf
- 20 g** Worcestersauce
- 10 g** Kosher Salz
- 5 g** Schwarzer Pfeffer, zerdrückt

### POMMES FRITES

- 300 g** Pommes Frites
- 5 g** Kosher Salz
- 5 g** Schwarzer Pfeffer, zerdrückt
- 40 g** Parmesan, gerieben
- 10 g** Italienische Petersilie, fein gehackt

## ZUBEREITUNG

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.