



FRIED BEEF IN PEPPER SAUCE

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
4	Thin beef steaks 160 g each
	Salt and pepper
10 ml	Vegetable oil
200 g	Onion(s), finely chopped
50 g	Tomato ketchup
50 ml	Brandy
200 ml	Beef stock
20 g	Green pepper corns in brine

METHOD

1. Preheat the oven to 80° C (conventional oven).
2. Season the beef with salt and pepper. Fry in oil on both sides, remove from the pan and place in the warm oven.
3. Fry the onion in the meat juice. Add the ketchup and fry for a few minutes. Douse with the cognac and beef stock, add the pepper corns and soup and bring to the boil.
4. Stir in the QimiQ Sauce Base.
5. Place the beef in the sauce, heat up to serving temperature (do not allow to boil) and serve.