BOILED BEEF WITH HORSE RADISH CRUST AND CREAM SPINACH

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- No additional binding neccessary
- Smooth and creamy consistency in seconds

🕐 25   🔥 medium

INGREDIENTS FOR 4 PORTIONS

800 g	Prime boiling beef

FOR THE SPINACH

125 g	QimiQ Cream Base
80 g	Onion(s), finely chopped
10 ml	Sunflower oil, to fry
200 g	Leaf spinach, chopped
	Salt and pepper
	Ground nutmeg, grated
	Garlic, finely chopped

FOR THE CRUST

125 g	QimiQ Cream Base, unchilled
100 g	Butter, softened
1	Egg yolk(s)
30 g	Horseradish, grated
20 g	Bread crumbs
	Salt and pepper

METHOD

1. Boil the beef and slice.
2. Preheat the oven to 200° C (conventional).
3. For the spinach, fry the onion in oil until soft. Add the spinach and QimiQ Sauce Base. Season to taste and cook until the required consistency has been achieved.
4. For the crust, whisk the QimiQ Classic smooth.
5. Whisk the butter until fluffy. Add the egg and the QimiQ Classic spoon by spoon. Add the horse radish, bread crumbs, salt and pepper and mix well.
6. Spread the crust mixture onto the sliced beef and bake until golden brown in the hot oven.
7. Arrange the spinach on a plate with the help of a dessert ring and serve with the beef and horseradish slices.