



VEAL STEAK WITH HERB AND MUSTARD CRUST



QimiQ BENEFITS

- Full taste with less fat content
- Quick and easy preparation
- Smooth and creamy consistency in seconds
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE STEAKS

- 125 g** QimiQ Cream Base
- 4** Veal steaks 150 g each
- Salt and pepper
- 2 tbsp** Olive oil
- 100 ml** Vegetable stock
- 50 ml** Madeira wine

FOR THE CRUST

- 125 g** QimiQ Classic, unchilled
- 200 g** Butter
- 1** Egg yolk(s)
- 50 g** Mixed herbs, finely chopped
- 1 tbsp** Hot mustard
- 80 g** Bread crumbs, as required
- Salt and pepper

METHOD

1. Preheat the oven to 220 °C (grill).
2. For the steaks: season the steaks with salt and pepper. Fry both sides in oil, remove from the pan and keep warm.
3. Douse the meat juice (from frying) with the stock and Madeira. Reduce and season to taste.
4. Add the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. For the crust: mix the unchilled QimiQ Classic smooth with the melted butter using an immersion blender. Add the remaining ingredients and mix well. Season to taste.
6. Spread the herb mix onto the steaks and grill in the hot oven for approx. 4 minutes, or until golden brown. Serve with the Madeira sauce.