



# BEEF AND PEPPER RAGOUT IN POTATO BASKETS



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat



25



medium

## INGREDIENTS FOR 6 PORTIONS

### FOR THE POTATO BASKETS

- 3** Waxy potatoes
- Sunflower oil, to deep fry

### FOR THE SAUCE

- 200 g** QimiQ Cream Base
- 100 g** Sweet pepper(s), roughly chopped
- 50 g** Onion(s), chopped
- Sunflower oil, to fry
- 10 g** Tomato paste
- 1 tsp** Paprika powder
- 200 ml** Clear vegetable stock
- 50 ml** Pickle vinegar
- Salt and pepper
- Oregano
- Garlic

### FOR THE BEEF

- 600 g** Beef fillet, roughly chopped
- Salt and pepper

### TO GARNISH

- Mushrooms (optional)
- Sweet pepper(s) (optional)
- Pickled gherkins (optional)
- Sunflower oil, to fry

## METHOD

1. For the potato baskets, chop the potatoes julienne (strips). Arrange in a small sieve and cover with a second, smaller sieve and deep fry.
2. For the sauce, fry the pepper and onion in oil. Add the tomato puree and paprika powder and fry for a few minutes. Douse with the vegetable stock.
3. Add the gherkin vinegar and seasoning and bring to the boil.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Blend smooth.
5. Season the beef with salt and pepper and flash fry. Serve with the sauce in the potato baskets garnished with fried mushrooms, peppers and gherkins.