



BEEF ESCALOPES IN A CREAM PEPPER SAUCE

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|---------------|--------------------------------------|
| 250 g | QimiQ Cream Base |
| 4 | Beef escalopes, 160 g each |
| | Salt and pepper |
| 3 tbsp | Vegetable oil |
| 3 | Onion(s), finely chopped |
| 1 tsp | Tomato paste |
| 2 cl | Brandy |
| 200 ml | Beef stock |
| 1 tsp | Green pepper corns in brine, drained |

METHOD

1. Preheat the oven to 80° C (convectional oven).
2. Season the beef with salt and pepper. Fry on both sides in the oil, remove from the pan and place in the preheated oven.
3. Fry the onion in the meat juice. Add the tomato paste and fry for a few minutes. Douse with the cognac and beef stock, add the pepper corns and bring to the boil.
4. Stir in the QimiQ Sauce Base.
5. Place the beef in the sauce until well heated and serve immediately.