



# 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
- Creamy indulgent taste with less fat



25



medium

## INGREDIENTS FOR 4 PORTIONS

**800 g** Prime boiling beef

### FOR THE SPINACH

**80 g** Onion(s), finely chopped

**20 g** Butter

Flour

**200 g** QimiQ Classic

**200 g** Leaf spinach, chopped

Salt and pepper

Ground nutmeg, grated

Garlic, finely chopped

### FOR THE CRUST

**100 g** Butter, softened

**1** Egg yolk(s)

**100 g** QimiQ Classic, unchilled

**30 g** Horseradish, grated

**20 g** Bread crumbs

Salt and pepper

## METHOD

1. Boil the beef and cut into slices.
2. Preheat the oven to 200° C (conventional).
3. For the spinach, fry the onion in butter until soft and dust with the flour. Add the QimiQ Classic and spinach and season to taste.
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.