



STEAK MARINADE SAUCE WITH FRESH HERBS

QimiQ BENEFITS

- Emulsifies with oil
- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation



15



easy

INGREDIENTS FOR 650 G

250 g	QimiQ Classic
50 ml	Clear vegetable stock
100 ml	Olive oil
50 g	Brown sugar
80 g	Mixed herbs, chopped
50 g	Garlic, chopped
50 ml	Lemon juice
20 ml	Tabasco sauce
	Salt and pepper

METHOD

1. Blend the ingredients together until smooth.
2. Set aside one half of the mixture for the sauce.
3. Marinate the steaks with the remaining mixture overnight in the fridge.
4. Fry the steaks over medium heat and brush regularly with the marinade while cooking.
5. Heat the remaining mixture in a saucepan and serve with the steaks as a sauce.