



# BEEF STEAKS IN MUSTARD SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Acid, heat and alcohol stable



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>4</b>	Thin beef steaks 160 g each
	Salt
	Pepper
<b>2 tbsp</b>	Sunflower oil
<b>1 bunch(es)</b>	Root vegetables, finely diced
<b>1 tbsp</b>	Tomato paste
<b>300 ml</b>	Beef stock
<b>125 g</b>	QimiQ Classic, chilled
<b>1 tbsp</b>	Tarragon mustard
<b>1 tbsp</b>	Mixed herbs, finely chopped

## METHOD

1. Preheat the oven to 80° C (conventional oven).
2. Season the beef and flash fry on both sides.
3. Remove from the pan and place in the oven to keep warm.
4. Fry the vegetable in the pan used for the beef. Add the tomato puree, season with salt and pepper and douse with the soup. Cover and cook for a further 10 minutes, or until tender.
5. Finish with the cold QimiQ Classic and mustard.
6. Place the beef in the sauce and reheat (do not allow to boil) and serve sprinkled with the fresh herbs.